



Paulus Wine Co.

2019

'BOSBERAAD'

Chenin Blanc | *Swartland - South Africa*



NATURAL



ORGANIC

Stats

Vineyard: Waterkelp Vineyard
(Paardeberg) – farmed by Franziska Wickens

Vine Age: 39-years-old

Soil Type: Decomposed granitic sand atop rocky granite outcrops

Skin Contact: None

Aging: 10 months in neutral 500L French tonneau

Fermentation: Native – neutral French tonneau (whole-bunch pressed)

pH: 3.24

Total Acidity: 5.5 g/L

Total SO₂: 90 ppm

Total Production: 130 cases

Reviews

Platter's Guide | 96 points

Vinous | 93 points

About

Bosberaad...one wine...one grape...Chenin Blanc. Paul Jordaan had plenty of experience working with Chenin Blanc alongside Eben Sadie, but not with Swartland Chenin. Paul's met his partner, Pauline, while she was working with Adi Badenhorst on the Paardeberg in Swartland. They fell in love and in 2018 started a brand together, Paulus Wine Co. Their first wine 'Bosberaad' loosely translates to a 'gathering in nature', and in this case a literal one. The aim is to produce a wine in partnership with nature, finding and maintaining that natural balance between all the controllable and uncontrollable, visible and invisible elements involved. Searching for the 'right' vineyard to launch was actually quite easy as Paul and Pauline live right next door to the 'Waterkelp Vineyard'. The organically farmed, bush vines were planted in 1980 on rocky granite with granitic sand overlaid at 700 feet in elevation on an east facing ridge at the bottom of the valley, thus limiting the severe sun exposure.

2019 brought really even ripening and texture despite being a few days earlier of a pick than the arid 2018 vintage. The fruit was handpicked and whole-bunch pressed directly to old French barrels where the juice fermented and naturally settled. The wine was kept on the lees and malolactic fermentation occurred naturally in barrel. After ten months of aging the wine was racked and bottled without fining or filtration and a gentle hit of sulfur dioxide.

Tasting Note

It currently presents as very subtle. Pear, citrus and white peach along with hints of hay and dried herbs on the nose before a palate that is clean and fresh with a lightly savory finish. There is a sense of more to come with time in bottle.