

Mulderbosch Chenin Blanc 2005

Pale yellow in colour with a hint of green. On the nose, tinned pineapples, guavas, litchi, lemon and lime aromas are abundant. A clean, lively wine with nuances of nutmeg and cloves. Well-balanced and elegant, but with weight and a powerful follow-through on the palate. Stylistically off-dry and lightly oaked this is an excellent food wine.

Serve at 12 – 15°C. Partner with shellfish; grilled tuna; grilled sardines; lemon and herb roast chicken; vegetable stews; Bobotie – South African/Malay dish of baked savoury mince served with saffron rice; and biltong.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.94 % vol rs : 7.1 g/l pH : 3.46 ta : 6.9 g/l so2 : 153 mg/l fso2 : 50 mg/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : Up to 5 - 8 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: 20 years

Trellising: Bush vines

Vine Density: 3 300 vines / ha

Irrigation: Yes, overhead

about the harvest: Picking date: 16 February 2005

Grape Sugar: 23.4° B at harvest

Yield: 7 tonnes per hectare

Acidity: 8.5 g/l at harvest

pH at harvest: 3.45

in the cellar : This individual new-wave Chenin was made from dry-land, low-crop, bush vines in the prime Koelenhof area of Stellenbosch. The grapes were harvested in the early morning to ensure coolness, crushed and lightly pressed; after which the must was cold settled before being inoculated with a select yeast culture. 93% of the wine was tank fermented while the remaining 7% was fermented and matured for four months in new French oak and second fill American white oak barrels. The wine was then blended, fined, lightly filtered and bottled.

Wood ageing: Seven percent of the wine was fermented and matured for four months in new French oak and second fill American white oak barrels.

Total production: 4 700 x 12

Fermentation temperature: 13 - 18°C

