

Mulderbosch Chenin Blanc 2006

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 | 95% Chenin Blanc, 5% Sauvignon Blanc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.41 % vol rs : 5.2 g/l pH : 3.14 ta : 6.6 g/l so2 : 122 mg/l fso2 : 49 mg/l

type : White **wooded**

pack : Bottle **closure :** Cork

96 Vintage: SAA listing.

97 Vintage : **** Wine Magazine – February 1998 edition.

98 Vintage : **** Wine Magazine – February 1999 edition; judged a close second in the Wine Magazine’s 1999 Chenin Blanc Challenge out of the 91 wines submitted.

99 Vintage : *** Wine Magazine – February 2001 edition.

2001 Vintage : **** Wine Magazine – February 2002 edition.

2002 Vintage : 88 / 100 in USA Wine Spectator – April 2003 edition.

2003 Vintage: **** in John Platter. 2004 Vintage: 87/100 in USA Wine Enthusiast – November 2005.

ageing : Up to 5 - 8 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: 21 years

Trellising: Bush vines

Vine Density: 3 300 vines / ha

Irrigation: Yes, overhead

about the harvest: Picking date: 16 February 2006

Grape Sugar: 23° B at harvest

Yield: 7 tonnes per hectare

Acidity: 7.0 g/l at harvest

pH at harvest: 3.41

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. Eighty-two percent of the wine was tank fermented while the remaining eighteen percent was fermented and matured for seven months in a combination of new French, American and Hungarian oak and second fill French oak barrels. The wine was then blended, fined, lightly filtered and bottled.

Wood ageing: Eighteen percent of the wine was fermented and matured for seven months in new French, American and Hungarian oak and second fill French oak barrels.

Total production: 7000 x 12

Fermentation temperature: 12 - 18°C

