

Mulderbosch Chenin Blanc 2007

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. Arresting as a chilled aperitif, but can partner with shellfish; grilled tuna; lemon and herb roast chicken; vegetable stews; Bobotie - South African/Malay dish of baked savoury mince served with saffron rice; and lightly spiced dishes.

variety : Chenin Blanc | 92% Chenin Blanc, 8% Sauvignon Blanc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.32 % vol rs : 6.5 g/l pH : 3.36 ta : 6.7 g/l so2 : 145 mg/l fso2 : 47 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.

2004 Vintage: 87/100 in USA Wine Enthusiast - November 2005.

2005 Vintage: **** SA Wine Magazine (February 2007); in the final eight of 2007 WINE Magazine

FNB's Private Client Chenin Blanc Challenge; **** in John Platter; 90/100 in USA Wine Spectator - January 2007 edition; Rated 88/100 by Steve Tanzer's International Wine Cellar (USA);

ageing : Up to 5 - 8 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: Various

Trellising: Bush vines and Trellis

Vine Density: 3 300 vines / ha

Yield: 7 - 8 tonnes per hectare

Irrigation: Yes, overhead and Drip

about the harvest: Picking date: February 2007

Grape Sugar: 23.5°B at harvest

Acidity: 6.0 g/l at harvest

pH at harvest: 3.50

in the cellar : This individual new-wave Chenin was made from low-crop Stellenbosch grapes. 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. 89% of the wine was tank fermented while the remaining eleven percent underwent natural fermentation in barrel. The wine was matured for six months in a combination of new American and Hungarian oak and second fill French oak barrels. The wine was then slightly sweetened by blending some Sauvignon Blanc Noble Late Harvest with the wine, fined, lightly filtered and bottled.

Total production: 9,000 x 12

Fermentation temperature: 12° - 18°C

Wood ageing: 11% of the wine was fermented and matured for six months in new American and Hungarian oak and second fill French oak barrels.

