

Mulderbosch Chenin Blanc Steen op Hout 2008

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 : 13.32 % vol rs : 6.6 g/l pH : 3.48 ta : 6.44 g/l so2 : 141 mg/l fso2 : 57 mg/l

type : White **style :** Off Dry **wooded**

pack : Bottle **closure :** Cork

96 Vintage: SAA listing.

97 Vintage : **** Wine Magazine â€œ February 1998 edition.

98 Vintage : **** Wine Magazine â€œ February 1999 edition; judged a close second in the Wine Magazineâ€™s 1999 Chenin Blanc Challenge out of the 91 wines submitted.

99 Vintage : *** Wine Magazine â€œ February 2001 edition.

2001 Vintage : **** Wine Magazine â€œ February 2002 edition.

2002 Vintage : 88 / 100 in USA Wine Spectator â€œ April 2003 edition.

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

2004 Vintage: 87/100 in USA Wine Enthusiast â€œ November 2005.

2005 Vintage: **** SA Wine Magazine (February 2007); in the final eight of 2007 WINE Magazine FNBâ€™s Private Client Chenin Blanc Challenge; **** in John Platter; 90/100 in USA Wine Spectator â€œ January 2007 edition; Rated 88/100 by Steve Tanzerâ€™s International Wine Cellar (USA);

ageing : Up to 5 - 8 years.

in the vineyard : Soil Type: Various

Age of vines: Various

Trellising: Bush vines and Trellis

Vine Density: Various

Yield: 7 - 8 tons/ha

Irrigation: Overhead and Drip

about the harvest: Picking date: February 2008

Grape Sugar: 23° B at harvest

Acidity at harvest: 6.0 g/l

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. Seventy percent of the wine was tank fermented while the remaining thirty percent underwent natural fermentation in barrel. The wine was matured for six months in a combination of new American and Hungarian oak and second and first-fill French oak barrels. The wine was then slightly sweetened with Chenin blanc Noble Late harvest, fined, sterile filtered and bottled.

Total production: +/- 15 000 x 12

Fermentation temperature: 12° - 25°C

Wood ageing: 30% of the wine was fermented and matured for six months in new American and Hungarian oak and new and second fill French oak barrels.

