

## Mulderbosch Small Change Chenin Blanc 2008

Pale yellow in colour with a hint of green. On the nose, honeyed melon with lemon and lime zest aromas. Firm mouthfeel with a fresh tang. The fullness of wood and brush of noble late gives an edge to lightly spiced dishes.

Serve at 12° - 15° C. Partner with tuna steak, Indian roghan josh or Bobotie - South African/Malay dish of baked savoury mince served with saffron rice.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Mulderbosch Vineyards

**winemaker** : Mike Dobrovic

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.23 % vol **rs** : 10.0 g/l **pH** : 3.11 **ta** : 6.8 g/l **so2** : 92 mg/l **fso2** : 42 mg/l

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

**pack** : Bottle **closure** : Cork

### ageing :

6 - 10 years

**in the vineyard** : Soil Type: Various

Age of vines: 55 - 64 years

Trellising: Bush vines and Trellis

Vine Density: Various

Yield: 6 tons/ha

Irrigation: Overhead and Drip

**about the harvest**: Picking date: February 2008

Grape Sugar: 22° - 38° B at harvest

Acidity at harvest: 6.35 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. Forty five percent of the wine was tank fermented and forty five percent underwent natural fermentation in barrel. The wine was matured for six months in Hungarian oak barrels. The wine was then slightly sweetened with 10% Chenin Blanc Noble Late harvest, fined, sterile filtered and bottled.

Total production: 250 x 12

Fermentation temperature: 12° - 25°C

Wood ageing: 45% of the wine was fermented and matured for six months in new Hungarian oak. The barrels were rolled once a month while the wine was kept on the lees.

