

## Mulderbosch Chenin Blanc 2009

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 : 14.0 % vol   rs : 7.7 g/l   pH : 3.32   ta : 6.7 g/l   fso2 : 31 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.