

Mulderbosch Chenin Blanc Steen op Hout 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 : Richard Kershaw

wine of origin : Western Cape

analysis : alc : 13.74 % vol rs : 7.7 g/l pH : 3.32 ta : 6.7 g/l so2 : 139 mg/l fso2 : 31 mg/l

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

pack : Bottle **closure :** Cork

- 96 Vintage: SAA listing
- 97 Vintage: 4 Stars Wine Magazine - February 1998 edition
- 98 Vintage: 4 Stars Wine Magazine - February 1999 edition
- judged a close 2nd in the Wine Magazine's 1999 Chenin Blanc Challenge out of the 91 wines submitted
- 99 Vintage: 3 Stars Wine Magazine - February 2001 edition
- 2001 Vintage: 3½ Stars Wine Magazine - February 2002 edition
- 2002 Vintage: 88 / 100 in USA Wine Spectator - April 2003 edition
- 2003 Vintage: 4 Stars in John Platter
- 2004 Vintage: 87/100 in USA Wine Enthusiast - November 2005
- 2005 Vintage: 4 Stars SA Wine Magazine (February 2007)
- in the final eight of 2007 WINE Magazine FNB'S Private Client Chenin Blanc Challenge
- 2006 Vintage: 4 Stars in John Platter
- 90/100 in USA Wine Spectator
- 4 Stars Wine magazine Chenin Blanc Challenge
- 2007 Vintage: 3½ Stars in John Platter
- 89/100 in USA Wine Spectator
- 3½ Stars in Wine Magazine Chenin Blanc Challenge
- 2008 Vintage: 3½ Stars in John Platter
- 88/100 in USA Wine Spectator
- 2009 Vintage: 87/100 in USA Wine Spectator May edition
- 3 Stars Wine Magazine
- International Wine Challenge 2011 - Silver Medal

ageing : Up to 5 - 8 years.

in the vineyard : Soil Type: Various

Age of vines: Various

Trellising: Bush vines and Trellis

Vine Density: Various

Irrigation: Overhead and Drip

about the harvest: Picking date: February - March 2009

Grape Sugar: 24.5° B at harvest

Acidity at harvest: 6.0 g/l

pH at harvest: 3.60

in the cellar : Fermentation temperature: 12° - 25° C

Method: 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 then lightly pressed; after which the must was cold settled before being inoculated with a select yeast culture. Eighty seven percent of the wine was tank fermented while the remaining thirteen percent underwent natural fermentation in barrel. The wines was matured for four months in a combination of new American and Hungarian oak and first fill French oak barrels. The wine was then slightly sweetened with Chenin Blanc Noble Late harvest, fined, sterile filtered and bottled.

Wood ageing: 13% of the wine was fermented and matured for 4 months in new American and Hungarian oak and 1st fill French oak barrels.

Total production: ±16 000 x 12