

Mulderbosch Chenin Blanc Steen op Hout 2010

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 : 13.94 % vol rs : 6.5 g/l pH : 3.26 ta : 6.9 g/l so2 : 136 mg/l fso2 : 20 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

