

## Mulderbosch Chenin Blanc Steen op Hout 2011

A powerful nose of guava, lime zest and ripe pear braced by honeysuckle and orange blossoms. A juicy palate with opulent passion-fruit, following through from the nose and finishing off with tart grapefruit characteristics. The refreshing acidity is perfectly counteracted by a creamy mid palate and subtle oak-derived spice. The 2011 vintage is a more fruit-driven style that is fresher and drier comparing to the 2010 vintage. A delightfully accessible wine that is mouth-wateringly moreish.

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 | 97% Chenin Blanc, 3% Viognier

**winery :** Mulderbosch Vineyards

**winemaker :** Richard Kershaw

**wine of origin :** Western Cape

**analysis :** alc : 13.92 % vol rs : 4.3 g/l pH : 3.38 ta : 5.6 g/l so2 : 122 mg/l fso2 : 35 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**
- **2010 Vintage:** Honorable mention - Bloomberg Markets
- July 2011, 87 points - November *Wine Enthusiast*

**ageing :** Up to 5 - 7 years.

**in the vineyard :** Soil Type: Malmesbury, Tukulu

Age of vines: Average of 32 years old

Trellising: Bush vines and Trellis

**about the harvest:** Picking date: 27th January - 1st March 2011

Grape Sugar: 23.5° B at harvest

Acidity at harvest: 5.05 g/l at harvest

pH at harvest: 3.55

**in the cellar :** Fermentation temperature: 13° - 15° C

**Method**



This individual new-wave Chenin was made from low-crop Stellenbosch and Swartland 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 percent of the wine was tank fermented while the remaining twenty percent underwent natural fermentation in barrel. The wines were matured for five months in a combination of new Hungarian and French oak barrels. The wine was then lightly fined, sterile filtered and bottled.

**Wood ageing**

Twenty percent of the wine was fermented and matured for five months in oak barrels.

**Total production:** 29 500 x 12