

Mulderbosch Chenin Blanc 1999

Pale yellow in colour with a hint of green. On the nose floral, tropical fruit aromas: melon, apricot, peardrop. A clean, fresh, bright, lively wine, well balanced and elegant, but with some weight and a powerful follow-through. Stylistically dry and lightly oaked this is a great food wine. Partner with shellfish; grilled tuna; grilled sardines; Thai green curry; lemon and herb roast chicken; vegetable stews; Bobotie – South African, Malay dish of baked savoury mince served with saffron rice; and biltong. Our 1996 maiden vintage has aged extraordinarily well with bottle maturation and continues to impress us with its longevity.

variety : Chenin Blanc | Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 4.7 g/l **pH** : 3.37 **ta** : 7.0 g/l

type : White

pack : Bottle **closure** : Cork

1998 – SA Wine Magazine’s February 1999 edition **** (excellent wines of distinction, recommended for special occasions and cellaring)

Judged a close second in SA Wine Magazines 1999 Chenin Blanc Challenge out of 91 wines submitted.

1997 – SA Wine Magazine ****

1996 – S.A.A. Selection

ageing : The 1999 is drinking well now, but will benefit with age over next couple of years.

in the vineyard : Made by acclaimed winemaker Mike Dobrovic. This individual new-wave chenin was made from dryland, old, low-crop, bush vines in the prime Koelenhof area of Stellenbosch.

in the cellar : 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. Ninety five percent of the wines was tank fermented while the remaining five percent was fermented and matured for four months in one hundred percent, first fill, American white oak. The wine was then blended, fined, lightly filtered and bottled.