

Mulderbosch Chenin Blanc 1998

Dry. Lightly oaked. Pale yellow, hint of green. Floral, tropical fruit aromas: melon, apricot, peardrop. Primary fruit flavours. A clean, fresh, bright, lively wine, well balanced and elegant, but with some weight and a powerful follow-through. Good food wine. Serve with shellfish, fish curry, grilled tuna, lemon and herb roast chicken, vegetable stews, biltong. Our maiden vintage was in 1996 and we are very satisfied with how this wine is gaining in complexity as it ages.

variety : Chenin Blanc | Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.5 g/l **pH** : 3.29 **ta** : 6.7 g/l

type : White

pack : Bottle **closure** : Cork

Wine Magazine - February 1999 **** (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.

ageing : The 1998 is drinking well now, but should age with benefit over next couple of years.

in the vineyard : Individual new-wave chenin from old, low-crop bush vines.

in the cellar : 95% tank fermented, 5% barrel fermented. Matured in 100% 1st fill American white oak for 4 months. The wine was then blended, lightly fined and bottled.