

Mulderbosch Chardonnay 2015

Mason Vibrant appearance showing subtle green hues and golden core. Defined by a sensation of delicacy and class, the complex nose displays floral notes of peach blossom and subtle marzipan, whilst retaining a profile of bright citrus aromatics. The palate enters with a fine bead of citrus acidity followed by succulent nectarine-like flavours. Delicate oak notes penetrate the mid-palate providing a further layer of complexity, whilst the finish is marked with an overall intensity and length. Balancing the influence of excellent site selection, careful choice of harvest date and subtle oak handling in the cellar has led to the creation of this classic, lightly wooded style of Chardonnay.

Pairs well with grilled pork, chicken or prawns. Try also with spicy foods like jalapeno poppers!

variety : Chardonnay | 100% Chardonnay

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : alc : 13.48 % vol rs : 1.9 g/l pH : 3.34 ta : 6.1 g/l so2 : 6.1 mg/l fso2 : 36 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2013 Vintage Old Mutual Trophies - Best White Wine,
International Judges and Best Chardonnay
2013 Vintage 4 stars Platter's SA Wines
2012 Vintage 4 stars Platter's SA Wines
2012 Vintage 89/100 Tom Cannavan (UK)
2011 Vintage 89/100 Steve Tanzer (USA)
2011 Vintage «««« Platter's SA Wines
2011 Vintage 88/100 Tom Cannavan (UK)

ageing : 5-7 years from the date of vintage.

about the harvest: Healthy, ripe grapes were harvested from prime Stellenbosch sites in close proximity to False Bay from the beginning to the middle of February 2014.

in the cellar : Once destemmed and crushed, oxidative juice handling followed, and only at the time of settling was the first addition of sulphur made to the juice. After the wine was racked, 20% of the wine was fermented in a selection of new oak barrels, the remainder being fermented in stainless steel tanks. Malolactic fermentation was blocked by a further addition of sulphur at the end of alcoholic fermentation, and the wines were all stored on their fine lees up until the time of bottling preparation.

Barrel Ageing: 20% all new French barrels for nine months.

