

Mulderbosch Chenin Blanc Steen op Hout 2013

The wine exhibits fruity aromas typical to the variety:mango, papaya and ripe grapefruit come to the fore,whilst subtle oak character lends depth to the aromatic profile. With an entrance of tangy acidity, the palate fleshes out to a succulent and weighty mouthful. there is an element of mineral freshness which accentuates the crisp, clean mid-palate and continues through to the long, rich finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : alc : 13.05 % vol rs : 1.9 g/l pH : 3.60 ta : 6.0 g/l so2 : 121 mg/l fso2 : 35 mg/l

type : White **style :** Off Dry **wooded**

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

2012 Vintage 4 stars Platter's SA Wines

2012 Vintage 88/100 Tim Atkins SA Report 2014 (UK)

2011 Vintage 3½ stars Platter's SA Wines

2011 Vintage 86/100 Wine Spectator (USA)

2011 Vintage 89/100 Steve Tanzer (USA)

2010 Vintage Top 100 SA Wines 2012

in the vineyard : Most vineyards were dry-farmed bush vines, with approximately 40% trellised. Ripeness levels varied across the spectrum to contribute a range of flavours and textures to the final wine.

in the cellar : sonBarrel Aging: 10% new French Oak, 90% stainless steel tanks for eight months

Method: Once pressed, the free-run juice was fermented in a combination of french oak barrels (10%) and stainless steel tanks (90%). The wines rested on lees for 8 months before blending took place.

