

Mulderbosch Chenin Blanc Steen op Hout 2014

With an ever-so-slightly golden tinge, this wine immediately catches one's eye. It also shows a delicate green hue, hinting at an underlying freshness. Subtle mineral aromas herald a finely balanced, delicately floral Chenin Blanc. The nose opens further to reveal lovely ripe mango and pineapple fruit, with subtle contribution of oak spice. The wine is invigorating and fresh. A fine chalky thread runs the length of the palate providing beautiful freshness and vibrancy. Flavours of honeysuckle and fresh peaches are juxtaposed by a pithy, almost saline character that provides a savoury twist in the tale of this wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : alc : 13.35 % vol rs : 2.6 g/l pH : 3.40 ta : 5.7 g/l so2 : 115 mg/l fso2 : 31 mg/l

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

pack : Bottle **size** : 0 **closure** : Screwcap

2013 Vintage 4 stars Platter's SA Wines
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 :

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.

Barrel Ageing:

5% new french oak barrels, 5 % 2nd and 3rd fill french oak barrels & 90% stainless steel tanks for eight months

