

## Mulderbosch Chenin Blanc Steen op Hout 2015

Appearance is delightfully fresh, showing pale strawgreen hues. The nose has initial savoury, herbal aromatics leading to subtle stone fruit and delicate citrus blossom notes. There is a distinct white peach character, as well as a fine, very pleasing oak presence.

This wine displays all the hallmarks of a textbook Chenin Blanc with its fine, mineral textured, yet wonderfully rich palate, beautifully poised acidity and abundant succulent fruit flavours. It shows sensational freshness, and creates a long lasting finish that literally meanders for minutes after each delicious sip.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Mulderbosch Vineyards

**winemaker** : Adam Mason

**wine of origin** : Western Cape

**analysis** : alc : 14.14 % vol   rs : 2.0 g/l   pH : 3.46   ta : 6.0 g/l   so2 : 111 mg/l   fso2 : 33 mg/l

**type** : White   **style** : Dry   **taste** : Mineral   **wooded**

**pack** : Bottle   **size** : 750ml   **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)

**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 6 months before blending took place.

Barrel Ageing: 5% new French oak barrels, 5% 2nd and 3rd fill French oak barrels and 90% stainless steel tanks for six months

