

Mulderbosch Chenin Blanc Steen op Hout 2016

With a delicate green golden appearance, the 2016 vintage promises a fresh array of wonderful fruit aromas. Papaya, melon and limes jostle for attention aside freshly sliced Granny Smith apples and touches of oak spice. Sourced as it was from an array of mature vineyards across the Western Cape, the wine is richly layered with golden ripe fruit and finely balanced texture. The well poised finish and persistent length are hall marks of this great grape.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.61 ta : 5.2 g/l so2 : 97 mg/l fso2 : 23 mg/l

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

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

2013 Vintage 4 stars Platter's SA Wines
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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)

Thanks to our ongoing relationship with our dedicated team of grape growers, we were again able to source amazing quality grapes in addition to our own block. Darling, Elgin, Faure and Bottelary accounted for the areas outside of our own Polkadraai ward. Picking decisions centred around ensuring grapes were harvested with both high acidity and optimal flavour ripeness, difficult in a year such as 2016 due to the very hot, dry and therefore heat-stressed conditions. Nonetheless, we managed to schedule our picking to almost perfection, and vinification was a simple affair of pressing, settling and fermenting the juice in barrel and tank.

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

