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Mulderbosch Single Vineyard Block A Chenin Blanc Vineyard 2016

Lively in appearance, this wine displays bright aromas of summer blossoms and notes of dried mango. The dry, seamless palate is finely textured and succulent thanks to concentrated fruit flavours and refreshing acidity. Overall this is a beautifully balanced and harmoniously integrated Chenin Blanc from a hot, dry vintage.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Mulderbosch Vineyards
winemaker : Adam Mason
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.6 g/l **pH :** 3.46 **ta :** 5.7 g/l **so2 :** 96 mg/l **fso2 :** 11 mg/l
type : White **style :** Dry **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : MATURATION: 10 years from the date of vintage.

In our search for distinctive, exceptional vineyards in order to create Mulderbosch Chenin Blanc, we have developed relationships with several vineyards possessing unique qualities worthy of capturing as singular expressions of their site. Mulderbosch Single Vineyard Chenin Blanc is the result of this joyous celebration of these unique vineyards and the people responsible for their cultivation.

in the vineyard : Block A (Eikenhof)
Latitude33°57'16.81 "S Longitude: 18°45'2.94 "E
Soil type: Cambrian Cape granite. It has a relatively light textured, medium sand, topsoil with 10-15% clay, on a yellow brown, structureless, B-horizon, on mottled gravel.
Height above sea level: 205 - 224 meters
Distance from the ocean: 7 - 8km

about the harvest: Harvest Date: 29 January 2016
Balling: 23° B

in the cellar : All blocks were similarly harvested and processed, namely whole bunch pressed, settled overnight and racked to 225 liter used French oak barrels for fermentation and maturation. Once fermentation was complete, the wines were sulphured and remained on lees for the duration of their 10 month sojourn in barrel. The wines were racked and prepared for bottling in January of the following year.