

Mulderbosch Single Vineyard Block S2 Chenin Blanc 2016

With its deep golden colour and rich, earthy flavour profile, this is a serious Chenin Blanc. On the nose there are decadent aromas of burnt caramel and pie-crust which amplify the wine's rich character. The palate, whilst dry and savoury, has bright, piercing acidity which counterbalances subtle saline notes and provides the wine with a lengthy, penetrating finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.4 g/l pH : 2.49 ta : 5.7 g/l so2 : 85 mg/l fso2 : 4 mg/l

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

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

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 S2 (Sonop)

Latitude: 33°53'21.06 "S Longitude: 18°48'36.85 "E

Soil type: A mix of metamorphosed shale (phylite), "dirty" sandstone formed by submarine avalanches, quartz rich sands and occasional interbedded lava.

Height above sea level: 240 - 265 meters

Distance from the ocean: 22km

about the harvest: Harvest Date: 29 January 2016

Balling: 22° 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.

