

Mulderbosch Single Vineyard Block W Chenin Blanc 2016

Deep golden in appearance, Block W displays richness, finesse and power. Herbal aromatics are complemented by truffle notes, yet there is a layer of confectioned, tangy citrus fruit that lifts the wine. Very fine acidity and a mineral texture create a tautly structured palate that is both powerful and persistent yet retains a roundness and accessibility

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.3 g/l pH : 3.39 ta : 6.2 g/l so2 : 87 mg/l fso2 : 6 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 W (Rustenhof)

Latitude: 33°2'37.31 "S Longitude: 18°46'48.09 "E

Soil type: Cambrian Cape granite. It's a duplex soil and there is marked textural contrast between the coarse sandy topsoil and the clay enriched subsoil.

Height above sea level: 65 - 70 meters

Distance from the ocean: 4.5km

about the harvest: Harvest Date: 13 January 2016

Balling: 21.5° 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.

