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Mulderbosch Single Vineyard Block A Chenin Blanc Vineyard 2017

As always this vineyard displays lightness, delicacy and a vibrant character, no doubt accentuated by its southerly aspect and lighter soils.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Mulderbosch Vineyards
winemaker : Adam Mason
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 2.0 g/l **pH :** 3.24 **ta :** 6.7 g/l **so2 :** 94 mg/l **fso2 :** 24 mg/l
type : White **style :** Dry **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Maturation: 10 years from the date of vintage.
2017 Block A is definitely recommended for further cellaring and will age gracefully in time.

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 31 Jan
Balling 22

in the cellar :
All blocks were similarly harvested and processed, namely whole bunch pressed, settled overnight and racked to 1500 liter Foudres 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.
Maturation: 10 years from the date of vintage.