

Mulderbosch Single Vineyard Block S2 Chenin Blanc 2017 - SOLD OUT

The palate is marked by balanced concentration and purity of fruit that sets 2017 apart from even the best of vintages. Wonderful complexity coupled with a delightful lingering finish make this a wine to savour now, or cellar for enjoyment another day.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 1.6 g/l pH : 3.33 ta : 6.0 g/l so2 : 63 mg/l fso2 : 22 mg/l

type : White **style** : Dry **taste** : 0 **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 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 26 Jan

Balling 21

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.

