

Mulderbosch Single Vineyard Block W Chenin Blanc 2017

Mineral in profile, the wine tends to be tightly wound in its youth, slowly maturing over time to release delicate floral nuances, as always, trimmed with a finely poised line of acidity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : **alc** : 12.0 % vol **rs** : 4.2 g/l **pH** : 3.23 **ta** : 7.7 g/l **so2** : 69 mg/l **fso2** : 13 mg/l

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

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

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

For those with patience and space to cellar, this is a wine that will reward the investment.

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.

