

## Mulderbosch Steen op Hout 2002

Pale yellow in colour with a hint of green. On the nose, lemon and lime aromas are abundant. A clean, lively wine with nuances of nutmeg and cloves. Well-balanced and elegant, but with some weight and a powerful follow-through. Stylistically dry and lightly oaked this is an excellent food wine. Serve at 12-15°C. Partner with shellfish; grilled tuna; grilled sardines; Thai green curry; lemon and herb roast chicken; vegetable stews; Bobotie - South African/Malay dish of baked savoury mince served with saffron rice; and biltong.

**variety :** Chenin Blanc | Chenin Blanc

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 13.54 % vol   rs : 8.1 g/l   pH : 3.31   ta : 7.8 g/l   so2 : 127 mg/l   fso2 : 44 mg/l

**type :** White

**pack :** Bottle   **closure :** Cork

96 Vintage: SAA listing

97 Vintage: \*\*\*\* Wine Magazine - February 1998 edition.

98 Vintage: \*\*\*\* Wine Magazine - February 1999 edition; judged a close second in the Wine Magazine's 1999 Chenin Blanc Challenge out of the 91 wines submitted.

99 Vintage : \*\*\* Wine Magazine - February 2001 edition.

2001 Vintage : \*\*\*(\*) Wine Magazine - February 2002 edition.

**ageing :** Up to 8 - 10 years

**in the vineyard :** Soil Type: Decomposed Malmesbury Shale

Age of vines: 40 years

Trellising: Bush vines

Vine Density: ~3 400 vines/ha

Yield: 6 tonnes per hectare

Irrigation: Yes, drip

This individual new-wave Chenin was made from dry-land, low-crop, bush vines in the prime Koelenhof area of Stellenbosch.

**about the harvest:** Picking date: Mid March 2002

Grape Sugar: 23° Balling at harvest

Acidity 8.4g/l at harvest

pH at harvest: 3.3

**in the cellar :** Fermentation temperature: 13-18°C

The grapes were harvested in the early morning to ensure coolness, crushed and lightly pressed; after which the must was cold settled before being inoculated with a select yeast culture. Ninety five percent of the wine was tank fermented while the remaining five percent was fermented with its indigenous yeast and matured for four months in one hundred percent, second fill, American White Oak barrels. The wine was then blended, fined, lightly filtered and bottled.

Wood ageing: 5% in 2nd fill American White Oak.

Total production: 3500 x 12

