

## Mulderbosch Steen op Hout 2003

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 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 | 100% Chenin Blanc

**winery** : Mulderbosch Vineyards

**winemaker** : Mike Dobrovic

**wine of origin** : Koelenhof, Stellenbosch

**analysis** : alc : 13.68 % vol rs : 6.4 g/l pH : 3.31 ta : 7.3 g/l so2 : 140 mg/l fso2 : 58 mg/l

**type** : White **style** : Off Dry **wooded**

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

96 Vintage: SAA listing

97 Vintage: \*\*\*\* Wine Magazine – February 1998.

98 Vintage: \*\*\*\* Wine Magazine – February 1999; 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.

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

2002 Vintage: 88 / 100 in USA Wine Spectator – April 2003.

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

Soil Type: Decomposed Malmesbury Shale

Age of vines: 41 years

Trellising: Bush vines

Vine Density: ± 3 400 vines / ha

Irrigation: Drip & dry land

**about the harvest**: The grapes were harvested in the early morning to ensure coolness.

Yield: 8 tonnes per hectare

Picking date: Mid-February 2003

Grape Sugar: 23 - 25° Balling

Acidity: 9 g/l

pH: 3.2

**in the cellar** : The grapes were crushed and lightly pressed; after which the must was cold settled before being inoculated with a select yeast culture. 78% of the wine was tank fermented while the remaining 22% was fermented in oak with its indigenous yeast.

It was matured for four months in 17% new French Oak and 5% 2nd-fill American White Oak, and then blended, fined, lightly filtered and bottled.

Fermentation temperature: 13 - 18°C

Total production (case of 12): 8 000 x 750ml

