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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 â€“ 15Â°C. Partner with shellfish; grilled tuna; grilled sardines; Thai green curry; lemon and herb roast chicken; vegetable stews; Bobotie â€“ 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 â€“ February 1998.
98 Vintage: **** Wine Magazine â€“ February 1999; judged a close second in the Wine Magazineâ€™s 1999 Chenin Blanc Challenge out of the 91 wines submitted.
99 Vintage: *** Wine Magazine â€“ February 2001.
2001 Vintage: ***(*) Wine Magazine â€“ February 2002.
2002 Vintage: 88 / 100 in USA Wine Spectator â€“ 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: Â± 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 - 25Â° 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 innoculated 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 - 18Â°C
Total production (case of 12): 8 000 x 750ml