



# MULDERBOSCH

## CHENIN BLANC STEEN OP HOUT



<b>VINTAGE</b>	<b>2017</b>
<b>REGION</b>	Western Cape
<b>VARIETY</b>	Chenin Blanc
<b>BARREL AGEING</b>	Six months in 2nd and 3rd fill barrels.
<b>ANALYSIS</b>	Residual Sugar 2.3 g/l pH 3.61 Alcohol 13.5 % Total Acid 5.3 g/l Free SO <sub>2</sub> 22 mg/l Total SO <sub>2</sub> 109 mg/l

**METHOD**

The 2017 is a blend of 72% tank fermented; the remaining 28% was also fermented in tank, but drawn down to barrels after fermentation for maturation. The barrels were split 50/50 between 2nd and 3rd fill. Vineyards comprising the blend are 85% Stellenbosch and 15% Darling origin. 60% of the blend is from vines older than 30 years and the remainder older than 20 years.

**TASTING NOTES**

Sourced from mature vines grown predominantly in Stellenbosch, with one component being grown in Darling. This is a great example of richly flavoured Chenin Blanc from an excellent vintage. It has wonderful ripeness yet retains freshness and vibrancy from the first nose right through to the lasting finish.

Ripe tropical aromas of mango, pineapple and papaya are lifted by a crisp, refreshing apple note. The palate is defined by a delicious fine mineral texture leading onto a succulent mid-palate. The final impression is one of a full flavoured, yet precisely poised Chenin Blanc.

<b>ACCOLADES</b>	2016 Vintage ★★☆☆ Platter's SA Wines
	2015 Vintage 88/100 Wine Advocate (USA)
	2014 Vintage ★★★★★ Platter's SA Wines
	2014 Vintage 90/100 Tim Atkins Report 2015 (UK)
	2013 Vintage ★★★★★ Platter's SA Wines
	2012 Vintage ★★★★★ Platter's SA Wines