

# MULDERBOSCH

## Single Vineyard Chenin Blanc

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.

**WINEMAKING METHOD:** 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. **MATURATION:** 10 years from the date of vintage.



**2016**

**VINEYARD BLOCK A**  
Stellenbosch  
Chenin Blanc

Harvest Date	29 Jan
Balling	23
Residual Sugar	2.6 g/l
pH	3.46
Alcohol	13.0 %
Total Acid	5.7 g/l
Free SO <sub>2</sub>	11 mg/l
Total SO <sub>2</sub>	96 mg/l

**TASTING NOTES**  
Lively in appearance, this wine displays bright aromas of summer blossoms and notes of dried mango. The dry, seamless palate is finely textured and succulent thanks to concentrated fruit flavours and refreshing acidity. Overall this is a beautifully balanced and harmoniously integrated Chenin Blanc from a hot, dry vintage.



**2016**

**VINEYARD BLOCK S2**  
Stellenbosch  
Chenin Blanc

Harvest Date	29 Jan
Balling	22
Residual Sugar	2.4 g/l
pH	3.49
Alcohol	13.0 %
Total Acid	5.7 g/l
Free SO <sub>2</sub>	4 mg/l
Total SO <sub>2</sub>	85 mg/l

**TASTING NOTES**  
With its deep golden colour and rich, earthy flavour profile, this is a serious Chenin Blanc. On the nose there are decadent aromas of burnt caramel and pie-crust which amplify the wine's rich character. The palate, whilst dry and savoury, has bright, piercing acidity which counterbalances subtle saline notes and provides the wine with a lengthy, penetrating finish.



**2016**

**VINEYARD BLOCK W**  
Stellenbosch  
Chenin Blanc

Harvest Date	13 Jan
Balling	21.5
Residual Sugar	2.3 g/l
pH	3.39
Alcohol	13.0 %
Total Acid	6.2 g/l
Free SO <sub>2</sub>	6 mg/l
Total SO <sub>2</sub>	87mg/l

**TASTING NOTES**  
Deep golden in appearance, Block W displays richness, finesse and power. Herbal aromatics are complemented by truffle notes, yet there is a layer of confectioned, tangy citrus fruit that lifts the wine. Very fine acidity and a mineral texture create a tautly structured palate that is both powerful and persistent yet retains a roundness and accessibility.