



# MULDERBOSCH

## CHARDONNAY



<b>VINTAGE</b>	<b>2017</b>
<b>REGION</b>	Stellenbosch
<b>VARIETY</b>	Chardonnay
<b>BARREL AGEING</b>	Roughly 20% of the wine was fermented in 300L French Oak barrels whilst the remainder was fermented in stainless steel tanks. After racking off fermentation lees the wines matured for 6 months before being assembled for bottling.
<b>ANALYSIS</b>	Residual Sugar 1.3 g/l pH 3.61 Alcohol 13.0% Total Acid 5.2 g/l Free SO <sub>2</sub> 39 mg/l
<b>METHOD</b>	The 2017 vintage was remarkable thanks to the joint affect of dry weather conditions and persistent wind throughout the growing season. The wind factor served to both decrease average temperatures and lower night time temperatures which resulted in very well balanced acidity in the grapes at harvest. Judging by the intensity of flavour in the 2017 wines, it seems there was also a mild concentration effect as a result of the conditions mentioned above. The 2017 Mulderbosch Chardonnay was produced from vineyards in Stellenbosch ranging in location from False Bay through to the Polkadraai and Bottelary Hills on a mixture of soil types derived from decomposed Table Mountain granite and Malmesbury shales.
<b>TASTING NOTES</b>	Typical Chardonnay aromas of ripe peach and subtle, yet spicy oak notes are offset by fine mineral notes which provide the nose lift and freshness. The palate has vibrant energy and is filled with delicious stone fruit flavours and creamy texture due to maturation on lees. Concentrated and intense, the wine is nonetheless fresh and inviting with a long and flavoursome finish.
<b>ACCOLADES</b>	2015 Vintage 90/100 Tim Atkin Report 2017 2015 Vintage ★★★★★ Platter's SA Wines 2014 Vintage ★★★★★ Platter's SA Wines 2013 Old Mutual - Best White Wine Trophy, Best Chardonnay Trophy & International Judges Trophy 2013 Vintage Gold at Six Nations 2014 2013 Vintage ★★★★★ Platter's SA Wines