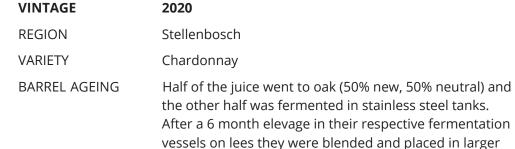


## **MULDERBOSCH**

## **CHARDONNAY**



ANALYSIS Residual Sugar 2.1 g/l pH 3.53

Alcohol 13.0 % Total Acid 5.4 g/l Free  $SO_2$  40 mg/l Total  $SO_2$  100 mg/l

**METHOD** The grapes were whole bunched pressed to tank, to

settle overnight. Half of the juice went to oak (50% new, 50% neutral) and the other half was fermented in stainless steel tanks. After a 6 month elevage in their respective fermentation vessels on lees they were blended and placed in larger format foudres (1500L) for a following 6 months. The wine was then given a light

format foudres (1500L) for a following 6 months.

filtration prior to bottling.

**TASTING NOTES** 

Nose:

Some inviting white chocolate and toffee on the first sniff. Enticing sweet vanilla fudge and sandalwood,

combining to subdue the senses.

Palate:

On entry there is a very welcoming freshness of pineapple sweetness and citrus zest. Very long finish, melt in your mouth viscosity and depth of flavour are

real hallmarks of this wine.

**ACCOLADES** 2019 Vintage 4 Stars Platter's SA Wines

2019 Vintage 92/100 The Prescient Chardonnay

Report 2020

