



# MULDERBOSCH

## CHENIN BLANC STEEN OP HOUT



<b>VINTAGE</b>	<b>2018</b>
<b>REGION</b>	Stellenbosch
<b>VARIETY</b>	Chenin Blanc
<b>BARREL AGEING</b>	Just over 40% of the blend was matured in large neutral French oak barrels and Foudres for 6 months.
<b>ANALYSIS</b>	Residual Sugar 2.1 g/l pH 3.48 Alcohol 12.5 % Total Acid 5.8 g/l Free SO <sub>2</sub> 28 mg/l Total SO <sub>2</sub> 106 mg/l
<b>METHOD</b>	Given the dry conditions that prevailed in the three harvests preceding 2018, the vines were under considerable stress this vintage.  We made the decision to harvest as early as possible in order to harness the natural acidity that is so central to the character and freshness of Chenin Blanc.  In retrospect this was the correct decision, as from early February onwards there was a rapid drop in acidity, and correspondingly early flavour ripeness due to the lower than usual yields per vine.
<b>TASTING NOTES</b>	The wine is bright in appearance, with a nose of fresh pears, ripe apricots and subtle oak spice from maturation of just over 40% of the blend in large, neutral oak barrels and Foudres.  The firmly textured wine displays a fine crisp neutral acidity penetrating the length of the palate, supporting flavours of ripe Granny Smith apples and cinnamon spice. As with all wines of pedigree, the length of the finish is a mark of the wonderful concentration of fruit flavour and balance often achieved through the use of mature vineyards, as is the case here.
<b>ACCOLADES</b>	2017 Vintage Top 10 - Standard Bank Chenin Blanc Challenge 2018 2017 Vintage ★★★★★ Platter's SA Wines 2015 Vintage 90/100 James Suckling Report 2017 2014 Vintage ★★★★★ Platter's SA Wines