



MULDERBOSCH

CHARDONNAY

VINTAGE

2023

REGION

Stellenbosch, South Africa

VARIETY

Chardonnay

BARREL AGEING

25% of the wine was aged sur lie in stainless steel and 75% was aged in a combination of barrels (20% new oak) and foudre for 10 months.

WINEMAKER

Henry Kotzé

ANALYSIS

Residual Sugar: 2.7 g/l
pH: 3.44
Alcohol: 13 %

Total Acid: 5.8 g/l
Free SO₂: 40 mg/l
Total SO₂: 119 mg/l

METHOD

This Chardonnay was made from using fruit from 3 sites – Helderberg, Polkadraai (Mulderbosch) and Vlottenburg. Since the re-introduction of our Chardonnay, we are seeking a finely tuned balance between fruit purity and palate density. We used some French oak barriques to attain the quintessential Chardonnay maturation potential but were very aware of the fact that the prominent characteristic of the wine should be the striking freshness and fruit purity these sites deliver. 25% of the wine was aged sur lie in stainless steel, and 75% was aged in a combination of barrels and foudre for 10 months. Of the wine aged in barrel, we used a 20% new oak portion to build the palate weight, being still very aware of the domination aspect of new oak, and how to seamlessly incorporate it with the whole.

TASTING NOTES

Nose: Typical Chardonnay citrus zesty freshness, think orange peel, with a whiff of lemon blossom. Stone fruit and the combination of toffee and vanilla make for a very appealing entry.

Palate: Finely balanced with a freshness that belies the power that it holds. The gravitas of this wine will be evident over time, but in its youth, it still has the raw emotion to persuade the most serious Chardonnay lover into submission.

ACCOLADES

2023 Vintage 90/100 Decanter
2023 Vintage 4 Stars Platter's SA Wines
2023 Vintage 91/100 Tim Atkin Report 2024
2022 Vintage 4 Stars Platter's SA Wines
2022 Vintage 89/100 James Suckling Report 2023
2021 Vintage 4 Stars Platter's SA Wines
2020 Vintage 4 Stars Platter's SA Wines

