



MULDERBOSCH

OLD VINE STEEN OP HOUT



VINTAGE	2023	
REGION	Stellenbosch, South Africa	
VARIETY	Chenin Blanc	
BARREL AGEING	12 months in 1500 litre foudre.	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 3.2 g/l pH: 3.35 Alcohol: 13.5 %	Total Acid: 5.5 g/l Total SO ₂ : 132 mg/l
METHOD	Sourced from 45-year-old bush vines in Rustenhof overlooking the Atlantic. The grapes were whole-bunch pressed and fermented in a 1500 litre foudre. After fermentation, the wine remained on lees for 12 months before being racked and bottled in April 2024.	
TASTING NOTES	Colour: Brilliant pale gold, edged with subtle green reflections, a luminous promise of freshness and vitality. Nose: From its deep, decomposed granite and quartzite soils comes a strikingly mineral perfume – saline and crystalline – which frames the fruit with precision. The nose is more tempered and restrained than previous vintages, yet profoundly expressive. Subtle citrus peel, white peach, and delicate floral tones are lifted by a sea-breeze freshness. Palate: A textured, full mid-palate carries the hallmark Chenin richness, yet it is sculpted by taut minerality and an almost saline edge. Layers of orchard fruit and stone fruit unfold seamlessly, carried on a spine of fine acidity. The wine shows greater fullness and depth than its predecessors, with a tactile Chenin texture that is both moreish and refined. Overall: A five-star expression of this singular site – poised, mineral, saline, and textured. Built for longevity, the 2023 vintage will reward patience, unfolding further complexity and grace with time in the bottle.	

ACCOLADES	2023 Vintage 92/100 IWSC 2023 Vintage 5 Stars Platter's SA Wines 2023 Vintage 92/100 James Suckling Report 2024 2022 Vintage 95/100 Tim Atkin Report 2024 2022 Vintage 92/100 James Suckling Report 2023 2022 Vintage 4 ½ Stars Platter's SA Wines 2021 Vintage 93/100 Decanter
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