



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE

2025

REGION

Stellenbosch, South Africa

VARIETY

Chenin Blanc

WINEMAKER

Henry Kotzé

BARREL AGEING

30% of this wine was matured in neutral 500L and 300L French oak barrels as well as a few 1500L Foudre's. Maturation was for 9 months in barrel and in tank on gross lees.

ANALYSIS

Residual Sugar: 2.0 g/l

Total Acid: 5.9 g/l

pH: 3.44

Total SO₂: 116 mg/l

Alcohol: 13.5 %

TASTING NOTES

Nose: A vibrant aromatic display driven by the cool, slow-ripening conditions of 2025. Abundant papaya, gooseberry, and ripe melon rise from the glass. Supported by classic Chenin notes of white pear, peach, and apricot. Subtle flint and delicately spiced earth tones add refinement and depth.

Palate: The palate shows a generous burst of sweet ripe tropical fruit, balanced by refreshing acidity and the familiar saline-mineral thread of Steen op Hout. The texture is silky and layered, with a gentle lees-derived creaminess enhancing the mid-palate. The finish is harmonious, bright, and persistent. Showcasing both tropical richness and elegant structure.

ACCOLADES

2024 Vintage 91/100 James Suckling Report 2025
2024 Vintage 4 Stars Platter's SA Wines
2023 Vintage 90/100 James Suckling Report 2024
2023 Vintage 4 Stars Platter's SA Wines
2022 Vintage 90/100 James Suckling Report 2023
2022 Vintage 4 Stars Platter's SA Wines