



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE	2011
REGION	Western Cape
VARIETY	Chenin Blanc
BARREL AGEING	20% New Hungarian and French oak for five months
ANALYSES	Residual Sugar 4.3 g/l pH 3.38 Alcohol 13.92 % Total Acid 5.6 g/l Free SO ₂ 35 mg/l
MATURATION	5 – 7 years from date of vintage
METHOD	This individual new-wave Chenin was made from low-crop Stellenbosch & Swartland grapes. The grapes were harvested in the early morning to ensure coolness, crushed and then lightly pressed; after which the must was cold settled before being inoculated with a select yeast culture. 80% of the wine was tank fermented between 13-15 °C while the remaining 20% underwent natural fermentation in barrel.
TASTING NOTES	A powerful nose of guava, lime zest and ripe pear braced by honeysuckle and orange blossoms. A juicy palate with opulent passion-fruit, following through from the nose and finishing off with tart grapefruit characteristics. The refreshing acidity is perfectly counteracted by a creamy mid palate and subtle oak-derived spice. The 2011 vintage is a more fruit-driven style that is fresher & drier comparing to the 2010 vintage. A delightfully accessible wine that is mouth-wateringly moreish
FOOD PAIRING	Serve at 12 – 15°C. Partner with shellfish; grilled tuna; grilled sardines; lemon and herb roast chicken; vegetable stews; Bobotie – Cape Malay dish of baked savoury mince served with saffron rice; and biltong.
ACCOLADES	2011 Vintage ★★☆☆ Platter's SA Winess 2011 Vintage 86/100 Wine Spectator (USA) 2011 Vintage Old Mutual Wine Trophy – Silver 2011 Vintage 89/100 Steve Tanzer (USA) 2010 Vintage Top 100 SA Wines 2012