



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE	2015
REGION	Western Cape
VARIETY	Chenin Blanc
BARREL AGEING	5% new french oak barrels, 5 % 2nd and 3rd fill french oak barrels & 90% stainless steel tanks for six months
ANALYSIS	Residual Sugar 2.0 g/l pH 3.46 Alcohol 14 % Total Acid 6.0 g/l Free SO ₂ 33 mg/l Total SO ₂ 111 mg/l

METHOD Most vineyards were dry-farmed bush vines, with approximately 40% trellised. Ripeness levels varied across the spectrum to contribute a range of flavours and textures to the final wine.

Once pressed, the free-run juice was fermented in a combination of french oak barrels (10%) and stainless steel tanks (90%). The wines rested on lees for 6 months before blending took place.

TASTING NOTES Appearance is delightfully fresh, showing pale straw-green hues. The nose has initial savoury, herbal aromatics leading to subtle stone fruit and delicate citrus blossom notes. There is a distinct white peach character, as well as a fine, very pleasing oak presence.

This wine displays all the hallmarks of a textbook Chenin Blanc with its fine, mineral textured, yet wonderfully rich palate, beautifully poised acidity and abundant succulent fruit flavours. It shows sensational freshness, and creates a long lasting finish that literally meanders for minutes after each delicious sip.

ACCOLADES	2014 Vintage ★★★★★ Platter's SA Wines 2014 Vintage 90/100 Tim Atkins Report 2015 (UK) 2013 Vintage ★★★★★ Platter's SA Wines 2012 Vintage ★★★★★ Platter's SA Wines 2012 Vintage 88/100 Tim Atkins Report 2014 (UK) 2011 Vintage ★★★★★ Platter's SA Wines
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