



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE	2016
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 1.9 g/l pH 3.61 Alcohol 13.5 % Total Acid 5.2 g/l Free SO ₂ 23 mg/l Total SO ₂ 97 mg/l

METHOD

Thanks to our ongoing relationship with our dedicated team of grape growers, we were again able to source amazing quality grapes in addition to our own block. Darling, Elgin, Faure and Bottelary accounted for the areas outside of our own Polkadraai ward. Picking decisions centred around ensuring grapes were harvested with both high acidity and optimal flavour ripeness, difficult in a year such as 2016 due to the very hot, dry and therefore heat-stressed conditions. Nonetheless, we managed to schedule our picking to almost perfection, and vinification was a simple affair of pressing, settling and fermenting the juice in barrel and tank.

TASTING NOTES

With a delicate green golden appearance, the 2016 vintage promises a fresh array of wonderful fruit aromas. Papaya, melon and limes jostle for attention aside freshly sliced Granny Smith apples and touches of oak spice. Sourced as it was from an array of mature vineyards across the Western Cape, the wine is richly layered with golden ripe fruit and finely balanced texture. The well poised finish and persistent length are hall marks of this great grape.

ACCOLADES	2015 Vintage 88/100 Wine Advocate (USA) 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)
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