



MULDERBOSCH

CHARDONNAY



VINTAGE	2019												
REGION	Stellenbosch												
VARIETY	Chardonnay												
BARREL AGEING	Half of the juice went to oak (50% new, 50% neutral) and the other half was fermented in stainless steel tanks. After a 6 month elevage in their respective fermentation vessels on lees they were blended and placed in larger format foudres (1500L) for a following 6 months.												
ANALYSIS	<table><tr><td>Residual Sugar</td><td>1.4 g/l</td></tr><tr><td>pH</td><td>3.34</td></tr><tr><td>Alcohol</td><td>12.0 %</td></tr><tr><td>Total Acid</td><td>6.2 g/l</td></tr><tr><td>Free SO₂</td><td>24 mg/l</td></tr><tr><td>Total SO₂</td><td>86 mg/l</td></tr></table>	Residual Sugar	1.4 g/l	pH	3.34	Alcohol	12.0 %	Total Acid	6.2 g/l	Free SO ₂	24 mg/l	Total SO ₂	86 mg/l
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METHOD	The grapes were whole bunched pressed to tank, to settle overnight. Half of the juice went to oak (50% new, 50% neutral) and the other half was fermented in stainless steel tanks. After a 6 month elevage in their respective fermentation vessels on lees they were blended and placed in larger format foudres (1500L) for a following 6 months. The wine was then given a light filtration prior to bottling.												
TASTING NOTES	<p>With a characteristic golden hue, a green touch gives away the vivacious zest and minerality of this superb vintage.</p> <p>Granny smith apples with touches of lemony zing, subtle vanilla pod and caramel in a Corona-less embrace, winter melon, peach, apricot and pear all have their part to play.</p> <p>The palate is focused, mineral rich and tense. This wine is serious, it has the backing of very well judged oak, but relies on the girth that comes naturally from a well-made Chardonnay.</p>												