



# MULDERBOSCH

## CHARDONNAY



<b>VINTAGE</b>	<b>2018</b>
<b>REGION</b>	Stellenbosch
<b>VARIETY</b>	Chardonnay
<b>BARREL AGEING</b>	A third of the wine was fermented in 300L French Oak barrels whilst the remainder was fermented in stainless steel tanks. After racking off fermentation lees the wines matured for 6 months before being assembled for bottling.
<b>ANALYSIS</b>	Residual Sugar 1.7 g/l pH 3.60 Alcohol 13.0 % Total Acid 5.0 g/l Free SO <sub>2</sub> 27 mg/l
<b>METHOD</b>	Vintage 2018 was marked by hot and dry conditions throughout the Cape. More so than ever before, the proximity of vineyards to the Atlantic Ocean played a crucial role in mitigating these challenging vintage conditions. Given the location of our vineyards overlooking False Bay, and on the elevated slopes of the Bottelary Hills we were able to produce a fantastic Chardonnay that displays our signature Mulderbosch freshness with an element of opulence often ascribed to warmer vintages.
<b>TASTING NOTES</b>	With a distinctive golden hue, the wine appears rich and inviting.  Vanilla pod and fresh custard are some of the comforting aromas that greet the nose, lifted by ripe fruit notes of sliced pineapple and papaya.  A refined chalky edge gives the palate cut, offset by rich and creamy weight on the mid-palate. The wine's final length is marked by a citrus zest note that provides a long and rising terminal.
<b>ACCOLADES</b>	2017 Vintage 91/100 Tim Atkin Report 2018 2015 Vintage 90/100 Tim Atkin Report 2017 2015 Vintage ★★★★★ Platter's SA Wines 2014 Vintage ★★★★★ Platter's SA Wines 2013 Old Mutual - Best White Wine Trophy, Best Chardonnay Trophy & International Judges Trophy 2013 Vintage Gold at Six Nations 2014