

MULDERBOSCH

Single Vineyard Chenin Blanc

In our search for distinctive, exceptional vineyards in order to create Mulderbosch Chenin Blanc, we have developed relationships with several vineyards possessing unique qualities worthy of capturing as singular expressions of their site. Mulderbosch Single Vineyard Chenin Blanc is the result of this joyous celebration of these unique vineyards and the people responsible for their cultivation.

WINEMAKING METHOD: All blocks were similarly harvested and processed, namely whole bunch pressed, settled overnight and racked to 1500 liter Foudres for fermentation and maturation. Once fermentation was complete, the wines were sulphured and remained on lees for the duration of their 10 month sojourn in barrel. The wines were racked and prepared for bottling in January of the following year. **MATURATION:** 10 years from the date of vintage.

2017

VINEYARD BLOCK A

Stellenbosch
Chenin Blanc

Harvest Date	31 Jan
Balling	22
Residual Sugar	2.0 g/l
pH	3.24
Alcohol	12.5 %
Total Acid	6.7 g/l
Free SO ₂	24 mg/l
Total SO ₂	94 mg/l

TASTING NOTES

As always this vineyard displays lightness, delicacy and a vibrant character, no doubt accentuated by its southerly aspect and lighter soils.

2017 Block A is definitely recommended for further cellaring and will age gracefully in time.



2017

VINEYARD BLOCK S2

Stellenbosch
Chenin Blanc

Harvest Date	26 Jan
Balling	21
Residual Sugar	1.6 g/l
pH	3.33
Alcohol	12.0 %
Total Acid	6.0 g/l
Free SO ₂	22 mg/l
Total SO ₂	63 mg/l

TASTING NOTES

The palate is marked by balanced concentration and purity of fruit that sets 2017 apart from even the best of vintages.

Wonderful complexity coupled with a delightful lingering finish make this a wine to savour now, or cellar for enjoyment another day.



2017

VINEYARD BLOCK W

Stellenbosch
Chenin Blanc

Harvest Date	17 Jan
Balling	20.5
Residual Sugar	4.2 g/l
pH	3.23
Alcohol	12.0 %
Total Acid	7.7 g/l
Free SO ₂	13 mg/l
Total SO ₂	69 mg/l

TASTING NOTES

Mineral in profile, the wine tends to be tightly wound in its youth, slowly maturing over time to release delicate floral nuances, as always, trimmed with a finely poised line of acidity.

For those with patience and space to cellar, this is a wine that will reward the investment.



A BLOCK

Block A (Eikenhof)

LATITUDE: 33°57'16.81 "S Longitude: 18°45'2.94 "E

SOIL TYPE: Cambrian Cape granite. It has a relatively light textured, medium sand, topsoil with 10-15% clay, on a yellow brown, structureless, B-horizon, on mottled gravel.

HEIGHT ABOVE SEA LEVEL: 205 – 224 meters

DISTANCE FROM THE OCEAN: 7 – 8km

S2 BLOCK

Block S2 (Sonop)

LATITUDE: 33°53'21.06 "S Longitude: 18°48'36.85 "E

SOIL TYPE: A mix of metamorphosed shale (phylite), "dirty" sandstone formed by submarine avalanches, quartz rich sands and occasional interbedded lava.

HEIGHT ABOVE SEA LEVEL: 240 – 265 meters

DISTANCE FROM THE OCEAN: 22km

W BLOCK

Block W (Rustenhof)

LATITUDE: 33°2'37.31 "S Longitude: 18°46'48.09 "E

SOIL TYPE: Cambrian Cape granite. It's a duplex soil and there is marked textural contrast between the coarse sandy topsoil and the clay enriched subsoil.

HEIGHT ABOVE SEA LEVEL: 65 – 70 meters

DISTANCE FROM THE OCEAN: 4.5km

