



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE	2019
REGION	Stellenbosch
VARIETY	Chenin Blanc
BARREL AGEING	25% of the 2019 vintage fermented in a combination of 300L French Oak barrels and 1500L Foudres, the remaining 75% in stainless steel tanks.
ANALYSIS	Residual Sugar 2.1 g/l pH 3.38 Alcohol 13.0 % Total Acid 6.6 g/l Free SO ₂ 36 mg/l Total SO ₂ 122 mg/l
METHOD	As has become one of the signatures of Mulderbosch winemaking, we began the 2019 harvest as early as possible in order to harness the natural acidity that is so central to the character and freshness of Chenin Blanc. Possibly due to the accumulated stress of the recent drought conditions, the ripening curve this year was very even-paced. As a result, we found good ripe flavours in the grapes at high natural levels of acidity, and this translated to the bottled wine.
TASTING NOTES	The wine is bright in appearance, with aromas of citrus rind and ripe apricots, and lovely subtle oak spice. 25% of the 2019 vintage fermented in a combination of 300L French Oak barrels and 1500L Foudres, the remaining 75% in stainless steel tanks. Both components rested for 6 months on lees before bottling preparations began. The palate has lively acidity, balanced by a firm, pithy texture central to Chenin Blanc's character. There are unmistakable citrus notes, offset by creamy lees making this a deliciously moreish wine.
ACCOLADES	2017 Vintage Top 10 - Standard Bank Chenin Blanc Challenge 2018 2017 Vintage ★★★★★ Platter's SA Wines 2015 Vintage 90/100 James Suckling Report 2017 2015 Vintage ★★★★★ Platter's SA Wines