



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE	2020
REGION	Stellenbosch
VARIETY	Chenin Blanc
BARREL AGEING	33% fermented in a combination of French Oak barrels and 1500L foudrés, the remaining 67% in stainless steel tanks.
ANALYSIS	Residual Sugar 2.5 g/l pH 3.46 Alcohol 13.5 % Total Acid 5.7 g/l Free SO ₂ 38 mg/l Total SO ₂ 101 mg/l
TASTING NOTES	Vibrant and abundant fruit, interlaced with sweet vanilla and cinnamon notes. The total blend comprises of a 33% larger format barrel and foudré component and this has always added an extra layer of complexity to the Steen. On the palate this is displayed to its full allure, with mouth filling fruit complexity sweetness, and a maturation dimension that plays a big role in how effortlessly voluptuous it manifests itself.

ACCOLADES	2019 Vintage Trophy Old Mutual Trophy Wine Show 2021 2019 Vintage 4 Stars Platter's SA Wines 2018 Vintage 88/100 Wine Spectator 2017 Vintage Top 10 Standard Bank Chenin Challenge 2018 2015 Vintage 90/100 James Suckling Report 2017
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