



MULDERBOSCH

SPARKLING CHENIN BLANC



VINTAGE

2020

REGION

Western Cape

VARIETY

Chenin Blanc

ANALYSIS

Residual Sugar 6.7 g/l
pH 3.25
Alcohol 13.5 %
Total Acid 7.0 g/l
Free SO₂ 38 mg/l
Total SO₂ 111 mg/l

METHOD

Utmost care in the winemaking process with respect to fruit integrity and focus on clean, uninterrupted fruit expression is key. Early, cool harvests with natural fermentations and clear understanding of different micro interactions, culminate into a wine that is harmonious and just a pleasure to drink. This wine spent 8 months in neutral, big format oak barrels before a state of the art, in-line carbonation processes helped to fulfil the dream of creating a world class Sparkling wine.

TASTING NOTES

Appearance:

Gold with a touch of green; gives an impression of the vibrancy that is set to follow.

Nose:

First whiffs are of Granny Smith apples and perfectly ripe white pears. Second notes of honey suckle and jasmine perfume. Some caramel and bon-bon to round off a very alluring entry.

Palate:

Full and voluptuous. As the mousse coats every corner of the palate with aplomb, it fills it with fresh summer fruit flavours, perfectly balanced with an acidity that arouses the taste buds and wants for more.