



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



| | |
|----------------|---|
| VINTAGE | 2021 |
| REGION | Stellenbosch, South Africa |
| VARIETY | Chenin Blanc |
| BARREL AGEING | 35% fermented in a combination of neutral French Oak barrels and 1500L foudrés, the remaining 65% in stainless steel tanks for 6 months. |
| ANALYSIS | Residual Sugar 3.2 g/l pH 3.36 Alcohol 13.5 % Total Acid 6.0 g/l Free SO ₂ 37 mg/l Total SO ₂ 103 mg/l |
| TASTING NOTES | <p>Nose: Peaches, apricots and ripe pears makes one think immediately of summer in the Cape. Couple that with the alluring fynbos herbaceous edge, mandarin orange, and sweet nutmeg spice, and you will want that summer to never end.</p> <p>Palate: A richness of appealing spice treats the senses. Ripe fruit-driven flavours follow and are enhanced by a finely focused freshness that cleans and coats the pallet in anticipation for more.</p> |

| | |
|------------------|---|
| ACCOLADES | 2019 Vintage Trophy - Discovery of the Show/Best Value 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 Blanc Challenge 2018 |
|------------------|---|