



MULDERBOSCH

CHARDONNAY



VINTAGE	2021	
REGION	Stellenbosch, South Africa	
VARIETY	Chardonnay	
BARREL AGEING	50% of the wine was aged sur lie in stainless steel, and 50% was aged in a combination of barrels (25% new oak) and foudre for 9 months.	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 2.1 g/l pH: 3.46 Alcohol: 12.5 %	Total Acid: 5.4 g/l Free SO ₂ : 26 mg/l Total SO ₂ : 96 mg/l

METHOD

This Chardonnay was made using fruit from 2 sites – Helderberg and Polkadraai (Mulderbosch). Since the re-introduction of our Chardonnay, we are seeking a finely tuned balance between fruit purity and palate density. We used some French oak barriques to attain the quintessential Chardonnay maturation potential, but were very aware of the fact that the prominent characteristic of the wine should be the striking freshness and fruit purity both these sites deliver. 50% of the wine was aged sur lie in stainless steel, and 50% was aged in a combination of barrels and foudre for 9 months.

Of the wine aged in barrel, we used a 25% new oak portion to build the palate weight, being very aware of the domination aspect of new oak, and how to seamlessly incorporate it with the whole.

TASTING NOTES

Nose: Typical of the Helderberg site, first impression is very fresh – think salty sea breeze with citrus zest and lemon blossom, later it becomes more core tropical fruit – yellow stone fruit which translates as “sweet” smelling – papaya, green melon, pear and some quince. The oaking is there, but very circumspectly, moulding its “sweet” flavours into the mélange.

Palate: The Helderberg fruit is still a driving force with the crisp acidity and freshness that it brings, but on the palate is where the Polkadraai fruit comes to the fore. Its luscious and enveloping texture, brings you to the realization of this wine’s complex nature. It fills the mouth with such apparent ease, and persists to give, for a long time.

ACCOLADES	2020 Vintage 4 Stars Platter’s SA Wines 2019 Vintage 4 Stars Platter’s SA Wines 2019 Vintage 92/100 The Prescient Chardonnay Report 2020
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