



MULDERBOSCH

SINGLE VINEYARD CHENIN BLANC BLOCK W



VINTAGE	2020	
REGION	Stellenbosch, South Africa	
VARIETY	Chenin Blanc	
BARREL AGEING	10 months in 1500 liter foudre	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 1.5 g/l pH: 3.44 Alcohol: 13.0 %	Total Acid: 5.2 g/l Free SO ₂ : 12 mg/l Total SO ₂ : 86 mg/l

METHOD

The Mulderbosch Block W Chenin Blanc is sourced from one of our longest standing growers – Rustenhof. Block W is a block of bush vine Chenin Blanc planted on a hill that is overlooking the Atlantic Ocean. These vines are 38 years old.

Block W was whole bunch pressed, settled overnight and racked to a 1500 liter foudre for fermentation and maturation. Once fermentation was complete, the wine was sulphured and remained on lees for the duration of its 10 month sojourn in foudre.

The wine was racked and prepared for bottling in January of the following year.

TASTING NOTES

Liquid gold with green hue finish.

First appearances are somewhat deceiving, as the nose takes a pause to open fully. The purity is striking, think “long awaited rain on parched earth”, freshness abounds with sea spray and misty mornings coming first to mind. This is a taut mineral-like wine like no other.

The palate is focused, rich and tightly wrapped with tropical fruit nuances, lingering thoughts of bales of straw and creamed peaches with toffee apple sauce for good measure. A wine to treasure for some time.

ACCOLADES	2020 Vintage 5 Stars Platter's SA Wines 2020 Vintage 94/100 Tim Atkin Report 2022 2019 Vintage 91/100 Wine Spectator 2018 Vintage 95/100 Tim Atkin Report 2019 2017 Vintage 94/100 Tim Atkin Report 2018 2016 Vintage 91/100 Vinous - Neal Martin 2015 Vintage 93/100 Wine Advocate
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