



# MULDERBOSCH

## CHENIN BLANC STEEN OP HOUT



<b>VINTAGE</b>	<b>2022</b>	
REGION	Stellenbosch, South Africa	
VARIETY	Chenin Blanc	
WINEMAKER	Henry Kotzé	
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: 1.9 g/l pH: 3.49 Alcohol: 13.5 %	Total Acid: 5.6 g/l Free SO <sub>2</sub> : 31 mg/l Total SO <sub>2</sub> : 113 mg/l
<b>TASTING NOTES</b>	<p><b>Nose:</b> Notes of green fig and ripe peaches, typical nuanced Chenin blanc stone fruit aromas, like apricot, pear and pineapple abound on the nose. The underlying flint and finely spiced earthiness underpins the sweetness and presents the first offering, an extremely inviting one.</p> <p><b>Palate:</b> On the palate it all comes to the fore, but with the real undertaking of finesse and balance being the most critical one. This vintage was very forthright in its expression of freshness, with it leaning more towards a natural acidic balance without compensating fruit allure. A really good fit!</p>	

<b>ACCOLADES</b>	2021 Vintage 4 Stars Platter's SA Wines 2021 Vintage 90/100 Tim Atkin Report 2022 2021 Vintage 90/100 James Suckling Report 2022 2020 Vintage 4 Stars Platter's SA Wines 2019 Vintage Trophy - Discovery of the Show/Best Value Old Mutual Trophy Wine Show 2021
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