



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE	2023	
REGION	Stellenbosch, South Africa	
VARIETY	Chenin Blanc	
WINEMAKER	Henry Kotzé	
BARREL AGEING	30% was matured in neutral 500L and 300L French oak barrels as well as in a few 1500L foudres. Maturation was for 8 months in barrel and in tank on gross lees.	
ANALYSIS	Residual Sugar: 2.5 g/l pH: 3.33 Alcohol: 13.5 %	Total Acid: 5.8 g/l Free SO ₂ : 35 mg/l Total SO ₂ : 103 mg/l
TASTING NOTES	Nose: Starting with some shy notes of Granny Smith apple, peaches and then growing to show more white pear and lovely ripe summer melon. The aromas are complex and evolve to portray a very wide spectrum of wonderful flavours. Palate: With the complexity of the aromas the palate also delivers a burst of flavour ranging from sweet perfectly ripe fruit to an undertone of yeasty creaminess. There's also a very good acidity balance to portray the salinity and minerality which sits in perfect harmony with the rest of this beautiful wine.	

ACCOLADES	2022 Vintage 4 Stars Platter's SA Wines 2022 Vintage 90/100 James Suckling Report 2023 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
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