



MULDERBOSCH CHARDONNAY



VINTAGE	2022	
REGION	Stellenbosch, South Africa	
VARIETY	Chardonnay	
BARREL AGEING	25% of the wine was aged sur lie in stainless steel and 75% was aged in a combination of barrels (15% new oak) and foudre for 10 months.	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 2.1 g/l pH: 3.51 Alcohol: 13 %	Total Acid: 5.8 g/l Free SO ₂ : 22 mg/l Total SO ₂ : 114 mg/l
METHOD	This Chardonnay was made from using fruit from 3 sites – Helderberg, Polkadraai (Mulderbosch) and Vlottenburg. Since the reintroduction 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 which these sites both deliver. 25% of the wine was aged sur lie in stainless steel, and 75% was aged in a combination of barrels and foudre for 10 months. Of the wine aged in barrel, we used a 15% new oak portion to build the palate weight, being still very aware of the domination aspect of new oak, and how to seamlessly incorporate it with the whole.	
TASTING NOTES	Nose: Forthcoming aromas typically found in good Stellenbosch Chardonnays. Peach, white pear, some litchi, lemon peel, toffee, and caramel vanilla. Palate: This is a Chardonnay that is built on balance and still can be agile with both finesse and power. Flavours abound on the palate and create a full-bodied, creamy, luxurious taste sensation.	
ACCOLADES	2022 Vintage 4 Stars Platter's SA Wines 2022 Vintage 89/100 James Suckling Report 2023 2021 Vintage 4 Stars Platter's SA Wines 2020 Vintage 4 Stars Platter's SA Wines 2019 Vintage 92/100 The Prescient Chardonnay Report 2020 2019 Vintage 4 Stars Platter's SA Wines	