



# MULDERBOSCH

## SINGLE VINEYARD CHENIN BLANC BLOCK W



<b>VINTAGE</b>	<b>2021</b>	
<b>REGION</b>	Stellenbosch, South Africa	
<b>VARIETY</b>	Chenin Blanc	
<b>BARREL AGEING</b>	12 months in 1500 litre foudre.	
<b>WINEMAKER</b>	Henry Kotzé	
<b>ANALYSIS</b>	Residual Sugar: 1.9 g/l pH: 3.47 Alcohol: 13.0 %	Total Acid: 5.4 g/l Free SO <sub>2</sub> : 19 mg/l Total SO <sub>2</sub> : 91 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 were 43 years old in 2021.

Block W was whole bunch pressed, settled overnight and racked to a 1500 litre foudre for fermentation and maturation. Once fermentation was complete, the wine was sulphured and remained on lees for the duration of its 12 month sojourn in foudre.

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

**TASTING NOTES**

**Colour:** Green tinge edges wrapped in a bright golden hue.

**Nose:** This 1978 vineyard is still producing some of the most thought-provoking eloquently nuanced aromatic profiles in the Chenin world! Salinity and earth-moving, rock-breaking minerality are key to understanding this precise piece of soil.

**Palate:** Added to the downplayed flinty minerality, the extra time on vine in 2021, gives this wine an added layer of complexity and texture. Opulent creamy notes with sweetness from riper fruit aromatics add extra strands to this already rich tapestry.

<b>ACCOLADES</b>	2021 Vintage 93/100 Decanter 2021 Vintage 92/100 James Suckling Report 2022 2021 Vintage 4 ½ Stars Platter's SA Wines 2020 Vintage 94/100 Tim Atkin Report 2022 2020 Vintage 5 Stars Platter's SA Wines 2019 Vintage 91/100 Wine Spectator 2018 Vintage 95/100 Tim Atkin Report 2019
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