

MULDERBOSCH OLD VINE STEEN OP HOUT

VINTAGE 2022

REGION Stellenbosch, South Africa

VARIETY Chenin Blanc

BARREL AGEING 12 months in 1500 litre foudre.

WINEMAKER Henry Kotzé

ANALYSIS Residual Sugar: 2.7 g/l Total Acid: 6.4 g/l

Free SO₂: 28 mg/l pH: 3.32 Total SO₂: 152 mg/l Alcohol: 13.0 %

METHOD The newly renamed Mulderbosch Old Vine Steen Op

> Hout is sourced from one of our longest standing growers - Rustenhof. A single vineyard of bush vine Chenin Blanc planted on a hill that overlooks the Atlantic Ocean. These vines were 44 years old in 2022.

> The wine 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: A sparkling gold with green hues.

> Nose: At first this wine seems a bit restrained, and after a while you only start to fathom its incredible depth and complexity. This uncompromising site delivers a wine with such nervous energy, it completely defies its age and adds such an array of

flavour, its simply captivating from the first.

Palate: Layers and layers of flavour to unwrap, spectacularly intertwined with the finest minerality and acid focal points. This wine continues to keep the drinker/thinker entranced with its display of sitespecific nuances, but also brings to the fore the undisputed diversity that can only be Chenin Blanc.

ACCOLADES

2022 Vintage 95/100 Tim Atkin Report 2024

2022 Vintage 92/100 James Suckling Report 2023

2022 Vintage 4 ½ Stars Platter's SA Wines

2021 Vintage 93/100 Decanter

2021 Vintage 92/100 James Suckling Report 2022 2020 Vintage 94/100 Tim Atkin Report 2022 2020 Vintage 5 Stars Platter's SA Wines

