



MULDERBOSCH

STEEN OP HOUT



VINTAGE	2024	
REGION	Stellenbosch, South Africa	
VARIETY	Chenin Blanc	
WINEMAKER	Henry Kotzé	
BARREL AGEING	30% of this wine was matured in neutral 500L and 300L barrels as well as a few 1500L Foudre's. Maturation was for 9 months in barrel and in tank on gross lees.	
ANALYSIS	Residual Sugar: 2.7 g/l pH: 3.39 Alcohol: 13.5 %	Total Acid: 5.6 g/l Free SO ₂ : 35 mg/l Total SO ₂ : 119 mg/l

TASTING NOTES

Nose: Notes of green fig and ripe peaches. Typical nuanced Chenin blanc fruit aromas, like apricot, pear and pineapple abound on the nose. The underlying flint and finely spiced earth aromatics 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. The real undertaking of finesse and balance being the most critical one to portray the salinity and minerality that sits in perfect harmony with the wonderful array of aromatics.

ACCOLADES

2023 Vintage 90/100 James Suckling Report 2024
2023 Vintage 4 Stars Platter's SA Wines
2022 Vintage 90/100 James Suckling Report 2023
2022 Vintage 4 Stars Platter's SA Wines
2021 Vintage 90/100 James Suckling Report 2022