



MULDERBOSCH

Steen Op Hout

For the initiated few, those steeped in the subtleties of viticulture, the allure of South African wines is no secret. This isn't just about good wine anymore; it's about greatness, an unparalleled value proposition that positions South Africa at the zenith of the wine world. Mulderbosch Vineyards, founded by Larry Jacobs and Mike Dobrovic in 1989, stands as a testament to visionary optimism. Initially a neglected fruit farm in Stellenbosch, the property was devoid of any vinous heritage. Yet, Jacobs and Dobrovic saw not desolation, but destiny. Their inaugural vintage in 1992 garnered immediate acclaim, establishing Mulderbosch as a name to be recognized.

Stellenbosch's terroir is a veritable mosaic—ancient soils like Malmesbury shale, Table Mountain sandstone, sandy duplex, and decomposed granite—some of the oldest and most venerable soil on Earth. Cradled in a concave valley floor, the estate is bordering the Atlantic Ocean benefiting from the cooling influence of the nearby False Bay, a mere 14 kilometers away. This maritime influence ensures a temperate climate, allowing slow, deliberate ripening, yielding grapes of poised acidity and vivid flavor.

In the winery, traditional techniques are combined with modern innovations to create wines that reflect their terroir and varietal purity. The solar-powered sanctuary houses an array of fermentation and aging vessels: stainless steel tanks, large wooden foudres, and small barriques. This flexibility allows the fermentation process to be tailored to each wine's unique needs. By minimizing intervention during fermentation and aging, they ensure that the natural characteristics of the fruit shine through.

Sourced from three Stellenbosch sub-regions, this blend features grapes from Stellenbosch Kloof, known for cooler climates and herbaceous fynbos with tropical fruit notes; Polkadraai, offering dominant stone and tropical fruit expressions; and Helderberg, which adds a Loire-like classic flinty minerality, gravel, and salinity. Despite being in their middle years, nearing old vine status, these vineyards are in excellent condition thanks to the meticulous care provided.

LOCATION

South Africa, Stellenbosch

SOIL

Malmesbury shale, sandstone, sandy duplex, and granite

ELEVATION

65 Meters

FARMING

Sustainable

VARIETIES

Chenin Blanc

AGE OF VINES

10-35 years-old

FERMENTATION

30% in neutral 500L and 300L French oak barrels

AGING

8 months on gross lees in French oak barrel and stainless steel tank

ACCOLADES

92 – 2023, *James Suckling*

90 – 2022, *James Suckling*

90 – 2021, *James Suckling*

