



# MULDERBOSCH

## SINGLE VINEYARD CHENIN BLANC BLOCK A



<b>VINTAGE</b>	<b>2018</b>
<b>REGION</b>	Stellenbosch
<b>VARIETY</b>	Chenin Blanc
<b>ANALYSIS</b>	Residual Sugar 2.0 g/l pH 3.23 Alcohol 12.0 % Total Acid 6.1 g/l Free SO <sub>2</sub> 11 mg/l Total SO <sub>2</sub> 53 mg/l

**METHOD**

In our search for distinctive, exceptional vineyards in order to create Mulderbosch Chenin Blanc, we have developed relationships with several vineyards possessing unique qualities worthy of capturing as singular expressions of their site. Mulderbosch Single Vineyard Chenin Blanc is the result of this joyous celebration of these unique vineyards and the people responsible for their cultivation.

All blocks were similarly harvested and processed, namely whole bunch pressed, settled overnight and racked to 1500 liter Foudres for fermentation and maturation. Once fermentation was complete, the wines were sulphured and remained on lees for the duration of their 10 month sojourn in foudre.

The wines were racked and prepared for bottling in January of the following year.

**TASTING NOTES**

With its gold-tinged hues, there is an immediate air of warmth and ripeness to this vintage.

Candied citrus rind and ripe yellow cling peach aromas dominate the nose, but the signature waxy Chenin note develops as the wine opens up.

The fine entry has a chalk-lined textural edge, yet its richness and concentration on the palate belies the wine's modest 12% alcohol level, suggesting something far riper.

With an enduring finish, the 2018 vintage is a fitting swansong to this very special vineyard that was sadly uprooted after the harvest that year.

**ACCOLADES**

2018 Vintage 94/100 Tim Atkin Report 2019  
2017 Vintage 3 Trophies (Harold Eedes Trophy, International Judges' Trophy, Best White Wine Overall Trophy) - Old Mutual Trophy Wine Show 2019  
2016 Vintage 96/100 - Wines of the Year - Tim Atkin Report 2017