



MULDERBOSCH

SINGLE VINEYARD CHENIN BLANC BLOCK W



VINTAGE	2019
REGION	Stellenbosch
VARIETY	Chenin Blanc
ANALYSIS	Residual Sugar 1.8 g/l
	pH 3.27
	Alcohol 12.0 %
	Total Acid 6.6 g/l
	Free SO ₂ 26 mg/l
	Total SO ₂ 73 mg/l

METHOD In our search for distinctive, exceptional vineyards in order to create Mulderbosch Chenin Blanc, we have developed a relationship with a vineyard called Rustenhof which possesses unique qualities worthy of capturing as a singular expression of this site. Mulderbosch Single Vineyard Chenin Blanc Block W is the result of this joyous celebration of this unique vineyard and the people responsible for the cultivation.

Block W was whole bunch pressed, settled overnight and racked to a 1500 liter Foudre for fermentation and maturation. Once fermentation was complete, the wine was sulphured and remained on lees for the duration of its 10 month sojourn in foudre.

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

TASTING NOTES As with previous vintages, the first glimpse is pure gold with a green tinge.

The nose is shy at first, giving an indication of its introverted youthful nature. Some wet stone and rain on parched earth open up to sweet winter melon and quiche, with a touch of vanilla and custard.

The palate is focused, rich and tense. Needs some time and persuasion to open up. But when it does it is beautifully appealing with fresh fruit and fine focused acidity leaning into a full and succinct finish.

ACCOLADES

2019 Vintage 4½ Stars Platter's SA Wines
2018 Vintage 95/100 Tim Atkin Report 2019
2017 Vintage 4½ Stars Platter's SA Wines
2016 Vintage 91/100 Vinous - Neal Martin
2015 Vintage 93/100 Wine Advocate
2014 Vintage 4½ Stars Platter's SA Wines