



# MULDERBOSCH

## SINGLE VINEYARD CHENIN BLANC BLOCK W



<b>VINTAGE</b>	<b>2019</b>
REGION	Stellenbosch (Helderberg), South Africa
VARIETY	Chenin Blanc
WINEMAKER	Henry Kotzé
IMPORTER	Third Leaf Wines
CASE QUANTITY	250
UPC	6009803564188
BARREL AGEING	Fermented and aged on the lees in 1500 L foudre for 10 months.
ANALYSIS	Residual Sugar: 1.8 g/l    Total Acid: 6.6 g/l Alcohol: 12.0 %                      pH: 3.27 Free SO <sub>2</sub> : 26 mg/l                      Total SO <sub>2</sub> : 73 mg/l Grape Brix: 21
VINEYARD INFORMATION	The Mulderbosch Block W Chenin Blanc is sourced from one of our longest standing growers – Rustenhof. Block W is a block of bush vine Chenin Blanc planted on a hill that is overlooking the Atlantic Ocean. These vines are 34 years old. The soils are what we like to call “swartland by the sea”, meaning they are similar to the soils you would find in the Swartland (another area that produces world class Chenin Blanc), with the added bonus of having the cooling effects of the ocean close by. These soils are very sandy, and have a very high silica (or quartzite) component. They drain and dry extremely quickly, so you need to be on top of the fruit ripeness levels at all times as they ripen early and quickly. The wines are very focussed and pure; the soils highlight the higher acidity and minerality. These are wines of stature, made to age; made to inspire.
TASTING NOTES	Appearance: The first glimpse is pure gold with a green tinge.  Nose: 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.  Palate: 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.