



# MULDERBOSCH

## SPARKLING CHENIN BLANC



<b>VINTAGE</b>	<b>2021</b>	
REGION	Western Cape (Breede-kloof & Stellenbosch), South Africa	
VARIETY	Chenin Blanc	
BARREL AGEING	8 months in neutral, large format oak barrels.	
WINEMAKER	Henry Kotzé	
IMPORTER	Third Leaf Wines	
CASE QUANTITY	10 000	
UPC	6009803564720	
ANALYSIS	Residual Sugar: 6.4 g/l pH: 3.39 Alcohol: 13.0 % Harvest Brix: 22°	Total Acid: 6.7 g/l Free SO <sub>2</sub> : 40 mg/l Total SO <sub>2</sub> : 118 mg/l

**VINEYARD INFORMATION** This excellent Chenin blanc sits on a bed of ancient river stone about 4 meters deep. Combined with the rich, fertile silt deposits of this old-world flood plain which is the Breede-kloof Valley. The vines are robust and thrive, producing fruit that perfectly accents their heritage and terroir.

**TASTING NOTES** Appearance: Gold and trimmed in green.

Nose: Chenin blanc makes for a great bubble as the sweet tropical allure that is Chenin shines when combined with some sparkle. Apricot, peach and pear are beautifully balanced by the earthy, vanilla pod nuances that appear as a result of some very well-judged use of oak.

Palate: Brimming with flavour and keen to give. It does hold back some fines nuances and waits for the sweet fruit explosion to temper and allow for the seduction of sweeter spice to entice.