



MULDERBOSCH

CHENIN BLANC STEEN OP HOUT



VINTAGE	2022
REGION	Stellenbosch (Stellenbosch Kloof, Polkadraai & Helderberg), South Africa
VARIETY	Chenin Blanc
WINEMAKER	Henry Kotzé
IMPORTER	Third Leaf Wines
CASE QUANTITY	20 000
UPC	6009803564027
BARREL AGEING	35% fermented in a combination of neutral French Oak barrels and 1500L foudrés, the remaining 65% in stainless steel tanks for 6 months.
ANALYSIS	Residual Sugar: 1.9 g/l pH: 3.49 Alcohol: 13.5 % Total Acid: 5.6 g/l Free SO ₂ : 31 mg/l Total SO ₂ : 113 mg/l Grape Brix: 22-23°
VINEYARD INFORMATION	Sourced from 3 Stellenbosch sub-regions which make up the entirety of this blend. Stellenbosch Kloof - Cooler, Cape fynbos herbaceous elements, with tropical fruit notes. Polkadraai - Stone fruit dominant, tropical fruit expression. Helderberg - "Loire" like classic flinty minerality, gravel and salinity. These parcels are specifically chosen after years of single vineyard evaluation. We now know some of the extent of the capabilities of these unique sites. It's also apt to say that the full potential of these blending components is still to be realized, and how best to use them together, but time is on our hands. Even though these vineyards are in their middle years (some already nearing old vine status), they are in great condition given the amount of attention they are receiving at the hands of Mulderbosch and our growers. Only good things can come of this.
TASTING NOTES	Nose: Notes of green fig and ripe peaches, typical nuanced Chenin blanc stone fruit aromas, like apricot, pear and pineapple abound on the nose. The underlying flint and finely spiced earthiness underpins the sweetness and presents the first offering, an extremely inviting one. Palate: On the palate it all comes to the fore, but with the real undertaking of finesse and balance being the most critical one. This vintage was very forthright in its expression of freshness, with it leaning more towards a natural acidic balance without compensating fruit allure. A really good fit!