



## Mulderbosch Single Vineyard Chenin Blanc Collection 2014

main variety Chenin Blanc

vintage 2014

analysis alc: 14.14 | ph: 3.46 | rs: 2.0 | ta: 6.0 | ts02: 111 | fs02: 33

type White

producer Mulderbosch

style Dry

winemaker Adam Mason

taste Mineral

wine of origin Western Cape

### tasting notes

Appearance is delightfully fresh, showing pale straw green hues. The nose has initial savoury, herbal aromatics leading to subtle stone fruit and delicate citrus blossom notes. There is a distinct white peach character, as well as a fine, very pleasing oak presence.

This wine displays all the hallmarks of a textbook Chenin Blanc with its fine, mineral textured, yet wonderfully rich palate, beautifully poised acidity and abundant succulent fruit flavours. It shows sensational freshness, and creates a long lasting finish that literally meanders for minutes after each delicious sip.

### blend information

100% Chenin Blanc

### in the vineyard

Most vineyards were dry-farmed bush vines, with approximately 40% trellised. Ripeness levels varied across the spectrum to contribute a range of flavours and textures to the final wine.

### in the cellar

Once pressed, the free-run juice was fermented in a combination of french oak barrels (10%) and stainless steel tanks (90%). The wines rested on lees for 6 months before blending took place.

Barrel Ageing: 5% new French oak barrels, 5% 2nd and 3rd fill French oak barrels and 90% stainless steel tanks for six months