



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