



MULDERBOSCH

SRP
\$13.99

CHENIN BLANC 2007

VITICULTURAL PRACTICES:

Varietal:	92% Chenin Blanc, 8% Sauvignon Blanc
Appellation:	Stellenbosch
Soil Type:	Decomposed Malmesbury Shale
Age of Vines:	6 to 22 Years
Trellising:	Bush vines and 3 Wire Vertical Shoot Positioning
Yield:	7 – 8 tons/ha
Irrigation:	Overhead and Drip
Picking Date:	February 2007
Grape Sugar:	23° B
Acidity:	6.0 g/l
pH at Harvest:	3.50

WINEMAKING PRACTICES:

Fermentation temperature: 12 – 18° C

Method:

The grapes were harvested in the early morning to ensure coolness. After crushing and a light pressing, the must was cold settled in tank. 89% of the juice was then inoculated with the selected yeast culture and fermented in tank; the remaining 11% underwent natural fermentation in barrel. The wine was matured for six months in a combination of new American and Hungarian oak and second fill French oak barrels. The Chenin Blanc was then blended with a small portion (8%) of Noble Late Harvest Sauvignon Blanc. It was fined and filtered before bottling.

Wood aging:

11% of the wine was fermented and aged for 6 months in new American and Hungarian oak and second fill French oak barrels.

TECHNICAL DETAILS:

RS: 6.7 g/l	pH: 3.26
TA: 6.44 g/l	Alcohol: 13.5%

Maturation potential: Up to 5 years with proper storage

TASTING NOTES:

Abundant citrus and tropical fruit aromas follow through on the lively palate of this racy, alluring Chenin Blanc. It's packed with intense, zippy flavors of pineapple, lychee, lemon, and lime as well as delicate floral and spice nuances resulting from the light oak treatment. A touch of late harvest Sauvignon Blanc adds considerable richness and complexity.

