



MULDERBOSCH

CHENIN BLANC 2009

VITICULTURAL PRACTICES

Varietal:	100% Chenin Blanc
Appellation:	Western Cape
Soil Type:	Decomposed Malmesbury Shale
Age of Vines:	8 to 24 Years
Trellising:	Bush vines and 3 Wire Vertical Shoot Positioning
Yield:	7 – 8 tons/ha
Irrigation:	Overhead and Drip
Picking Date:	February – March 2009
Grape Sugar:	24.5° B
Acidity:	6.0 g/l
pH at Harvest:	3.60

WINEMAKING PRACTICES

Fermentation temperature: 12 – 25° 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. 87% of the juice was then inoculated with the selected yeast culture and fermented in tank; the remaining 13% underwent natural fermentation in barrel. The wine was matured for four months in a combination of new American and Hungarian oak and second fill French oak barrels. It was then blended with a small portion of Noble Late Harvest Chenin Blanc and was fined and sterile filtered before bottling.

Wood aging:

4 months in a combination of new American and Hungarian oak and second fill French oak barrels

TECHNICAL DETAILS

RS: 7.7 g/l	pH: 3.32
TA: 6.7 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 alluring Chenin Blanc. It's packed with luscious, mouthwatering 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 Chenin Blanc adds considerable richness and complexity.

