



MULDERBOSCH

SPARKLING CHENIN BLANC



VINTAGE	2021	
REGION	Western Cape, South Africa	
VARIETY	Chenin Blanc	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 6.4 g/l pH: 3.39 Alcohol: 13.0 %	Total Acid: 6.7 g/l Free SO ₂ : 40 mg/l Total SO ₂ : 118 mg/l

METHOD

Utmost care in the winemaking process with respect to fruit integrity and focus on clean, uninterrupted fruit expression is key. Early, cool harvests with natural fermentations and clear understanding of different micro interactions, culminate into a wine that is harmonious and just a pleasure to drink. This wine spent 8 months in neutral, big format oak barrels before a state of the art, in-line carbonation processes helped to fulfil the dream of creating a world class Sparkling wine.

TASTING NOTES

Appearance: Gold and trimmed in green.

Nose: Chenin blanc makes for a great bubble as the sweet tropical allure that is Chenin shines when combined with some sparkle. Apricot, peach and pear are beautifully balanced by the earthy, vanilla pod nuances that appear as a result of some very well-judged use of oak.

Palate: Brimming with flavour and keen to give. It does hold back some fines nuances and waits for the sweet fruit explosion to temper and allow for the seduction of sweeter spice to entice.

ACCOLADES

2021 Vintage 90/100 James Suckling Report 2022
2021 Vintage 3 1/2 Stars Platter's SA Wines