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# Mulderbosch Faithful Hound 2002



Glossy ruby colour with a cerise rim. A mixed bag of concentrated blackcurrant , coffee, forest-floor fruit and nutmeg aromas. Voluptuous flavours of ripe plum and intense blackberry combine with subtle wood vanillins to give the wine its lovely complexity.

Game birds, roast beef and Yorkshire pudding, lamb potjie, steaks, meat stews, ratatouille, strong cheddar cheese.

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 35% Merlot, 8% Petit Verdot, 6% Malbec 6%, 1% Cabernet Franc

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :**

**analysis :** **alc :** 13.48 % vol **rs :** 4.6 g/l **pH :** 3.63 **ta :** 6.6 g/l **so2 :** 101 mg/l **fso2 :** 40 mg/l

**type :** Red **wooded**

**pack :** Bottle **closure :** Cork

93 Vintage: **** in John Platterâ€™s; **** Wine Magazine - August 1996 edition; awarded â€œUser-friendly Red Oscarâ€ for 1996 by Cape Townâ€™s Wine Warehouse.
95 Vintage: **** in John Platterâ€™s; *** Wine Magazine â€“ September 1998 edition.
96 Vintage: *** in John Platterâ€™s; Honorary Diploma â€“ 1999 Expovina International Wine Award in Zurich.
97 Vintage: *** Wine Magazine â€“ September 2000 edition.
99 Vintage: ***(*) Wine Magazine â€“ December 2001.
00 Vintage: 90 points in Wine Spectator; Silver award at Expovina in Zurich.
01 Vintage: Silver medal at Fairbairn Capital SA Trophy Wine Show; **** in John Platter

**ageing :** Faithful Hound 2002 will gain in intricacy for 4 to 8 years.

**in the vineyard :** Area: Stellenbosch, Koelenhof
Soil Type: Decomposed Malmesbury Shale, Tukulu, Oak leaf
Age of vines: 12 years
Trellising: Vertical Trellis and bush vines
Vine Density: Â± 3 400 vines / ha
Yield: 7 tonnes per hectare
Irrigation: Yes, drip and dry land

**about the harvest:** The grapes were handpicked from our vineyards in the prime Koelenhof area of Stellenbosch.Picking date: During March and April 2002.
Grape Sugar: 23 to 25Â°B at harvest
Acidity: 7 to 9 g/l at harvest
pH at harvest: 3.3 to 3.5

**in the cellar :** The mash was inoculated with cultured yeast. The wine was fermented until dry on the skins, in open stainless steel tanks between 24Â°C to 30Â°C, after which it was lightly pressed, blended and then underwent malolactic fermentation in the tank before being racked to barrel. A combination of 1st and 2nd fill Taransaud Nevers barriques was used. The wine was matured for 18 months to develop complexity before its final blending, light filtration and bottling.
Wood ageing: 50% in new French and 50% in 2nd fill French for 18 months.
Total production: 4500 x 12 x 750ml