

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 Platter's; **** Wine Magazine - August 1996 edition; awarded User-friendly Red Oscar for 1996 by Cape Town's Wine Warehouse.

95 Vintage: **** in John Platter's; *** Wine Magazine "September 1998 edition.

96 Vintage: *** in John Platter's; Honorary Diploma "1999 Expovina International Wine Award in Zurich.

97 Vintage: *** Wine Magazine "September 2000 edition.

99 Vintage: **(*) Wine Magazine "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, Tukul, Oak leaf

Age of vines: 12 years

Trellising: Vertical Trellis and bush vines

Vine Density: \approx 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 25 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 24 C to 30 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

