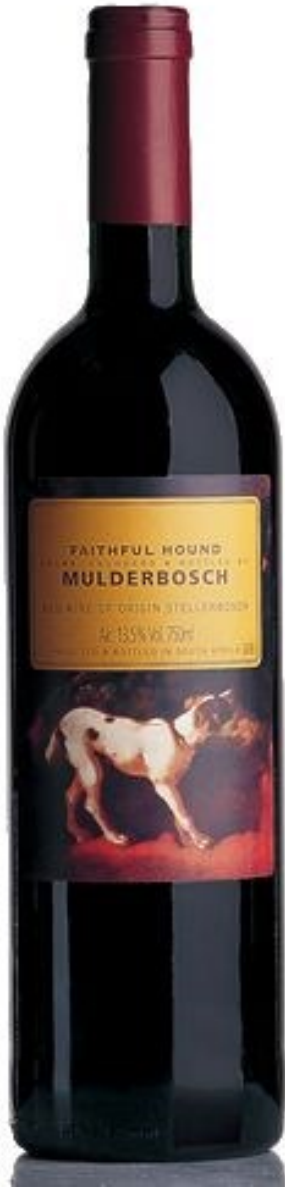
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Mulderbosch Faithful Hound 2003

International Wine and Spirit Competition (IWSC) 2006 - Bronze
Old Mutual Trophy Wine Show 2006 - Bronze
A deep ruby colour. Blackcurrant, coffee, nutmeg, all spice, forest floor and mulberry aromas entice the nose. This follows through on the palate together with ripe plum, intense blackberry and voluptuous vanillins giving the wine great structure and complexity that sees the 2003 Faithful Hound as the best yet!

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



variety : Cabernet Sauvignon | 53% Cabernet Sauvignon; 34% Merlot; 6% Shiraz, 3% Malbec, 3% Cabernet Franc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 13.58 % vol **rs :** 3.7 g/l **pH :** 3.71 **ta :** 6.0 g/l **so2 :** 102 mg/l **fso2 :** 39 mg/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Cork

International Wine and Spirit Competition (IWSC) 2006 - Bronze
Old Mutual Trophy Wine Show 2006 - Bronze (70/100)
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
02 Vintage: **** in John Platter

ageing : 3 to 10 years

in the vineyard : Area: Stellenbosch
Soil Type:Tukulu, Oak leaf and Decomposed Malmesbury Shale
Age of vines: 7 to 16 years
Trellising: Bush vines and Vertical Trellis
Vine Density: ± 3 400 vines / ha
Yield: 8 tonnes per hectare
Irrigation: Yes, drip and dry land

about the harvest: Picking date: Middle February to end March 2003
Grape Sugar: 23 to 24.5° Balling at harvest
Acidity: 7 to 9 g/l at harvest
pH at harvest: 3.4 to 3.6
Total production: 8,000 x 12 x 750ml

in the cellar : The grapes were handpicked and crushed into stainless steel fermenters where the must was cold soaked overnight and allowed to begin fermentation spontaneously. The mash was then inoculated with a variety of cultured yeasts. The wine fermented dry on the skins, was pressed and underwent malolactic fermentation before being blended and racked to barrel for maturation. A light fining and filtration was applied just before bottling.
Fermentation temperature: 24 - 28°C
Wood ageing: 18 months in 50% new and 50% 2nd fill oak barrels (French Oak)
Total production: 8,000 x 12 x 750ml