

Mulderbosch Shiraz 2003

International Wine and Spirit Competition (IWSC) 2006 - Bronze

A deep colour of blackberries, almost bordering on squid ink. Violets, iodine and a freshly ground pepper bouquet are prominent on the nose. On the palate; dark cherries, black berries, cloves, nutmeg and Allier wood spices. A well balanced wine with great extract, natural fruit acid balance and fruit complexity that lingers on the tongue. To quote winemaker, Mike Dobrovic; "Certainly one of the best red wine vintages ever!"

Serve at 19°C. Ideal with char grilled black mushrooms; moussaka; game " especially Springbok; pan-fried pork filled; Ossobucco; and waterblommetjie bredie (a traditional South African lamb stew made with an endemic Cape water lily).

variety : Shiraz | 86% Shiraz, 14% Petit Verdot

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Western Cape

analysis : alc : 14.56 % vol rs : 3.6 g/l pH : 3.68 ta : 6.1 g/l so2 : 98 mg/l fso2 : 40 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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John Platter - 4 Stars

ageing : Stored under perfect conditions it will be interesting to follow the development of this extraordinary wine " preliminary judgement would indicate a longevity of anything between 10 - 20 years maturation potential.

in the vineyard : Soil Type: Decomposed Malmesbury Shale, Tukulu, Oak leaf

Age of vines: 6 years

Trellising: Vertical Shoot Positioning, 3 Cordon wire

Vine Density: $\hat{A}\pm$ 3 400 vines / ha

Irrigation: Yes, drip

about the harvest: Picking date: Middle March 2003

Yield: 6.7 tonnes / hectare

Grape Sugar: 25° B at harvest

Acidity: 5.8g/l at harvest

pH at harvest: 3.8

in the cellar : The grapes were handpicked from cooler vineyards in Stanford and from prime vineyards in Stellenbosch. A saignée was drawn off and the mash was then inoculated with selected yeast culture and fermented dry on the skins. The grapes were then pressed and bled into stainless steel tanks where the juice underwent malolactic fermentation before being racked to barrel. Maturation in barrel lasted 19 months before being lightly fined, filtered and bottled.

Wood ageing: 100% new French oak for 19 months

Total production: 490 x 12

Fermentation temperature: 22°C to 30°C

