

Mulderbosch Chardonnay 2004

The prominent aromas and flavours on the nose and palate are pear, citrus, almonds, green apple, litchi and melon. A crisp, fresh wine, yet balanced with primary Chardonnay fruit flavours and integrated oak vanillin.

Fresh tuna carpaccio, duck roasted with a ginger-citrus sauce, snails, roast lamb with rosemary, seafood pasta and smoked fish springrolls.

variety : Chardonnay | 100% Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Coastal

analysis : alc : 12.88 % vol rs : 4.8 g/l pH : 3.25 ta : 7.0 g/l so2 : 112 mg/l fso2 : 40 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

92 Vintage: **** John Platter; Gold at the London Wine Challenge;

93 Vintage: **** in Wine Magazine; **** John Platter

94 Vintage: Listed with SAA; **** in Wine Magazine

95 Vintage: **** John Platter

96 Vintage: John Platter's "Pick of the Bunch"; 90/100 points in the Wine Spectator "15 May 1999.

98 Vintage: **** John Platter

2002 Vintage: Chardonnay-du-Monde International 2003, France - Silver

2002 Vintage: USA Wine Spectator - 92/100

2002 Vintage: Swiss Airlines International Wine Awards 2004 - Bronze

Won a silver medal at the Chardonnay-du-Monde International Competition in France

**** in John Platter, 92/100 in USA Wine Spectator

2003 Vintage: **** in John Platter

ageing : This wine is drinking beautifully now, but has the ability to mature for another 4 to 7 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale, Hutton, Tukulu, Glenrosa

Age of vines: 15 - 16 years

Trellising: Vertical trellis / 3 cordon

Vine Density: $\hat{A}\pm$ 3 300 vines / ha

Yield: 6 tonnes per hectare

Irrigation: Yes, drip irrigation

about the harvest: Picking date: 16 - 26 February 2004

Grape Sugar: 24 \hat{A} °B at harvest

Acidity: 7.5 g/l at harvest

pH at harvest: 3.38

Total production: 4 250 x 12 cases

in the cellar : The grapes were hand picked in the early morning to ensure coolness.

Forty five percent of the wine was fermented in stainless steel tanks. The remainder of the wine was fermented with its own indigenous yeast in French oak barrels, half in new barrels and half in second fill barrels. The wine underwent no malolactic fermentation and was left on the gross lees for eight months. It was then lightly fined and filtered before being bottled. The wine was allowed 8 months maturation in the bottle before being released.

Fermentation temperature: 18 \hat{A} ° - 25 \hat{A} °C

Wood ageing: 55% of wine in barrel for 8 months (half in new, half in second fill).

