

Mulderbosch Shiraz 2004

2008 Old Mutual Trophy Wine Show â€ Bronze Medal (75/100)

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, cloves, nutmeg and Allier wood spices combine to give an exceptionally balanced wine. A soft wine with great extract, natural fruit complexity that lingers on the tongue. To quote winemaker, Mike Dobrovic; â€ Simply delicious!â€™

Serve at 19Â°C. Ideal with char grilled black mushrooms; moussaka; game â€ 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 | 88% Shiraz, 12% Petit Verdot

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Western Cape

analysis : alc : 14.29 % vol rs : 3.7 g/l pH : 3.81 ta : 6.0 g/l so2 : 93 mg/l fso2 : 38 mg/l

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

pack : Bottle **closure :** Cork

02 Vintage: 90/100 USA Wine Spectator â€ February 2005 issue.

03 Vintage: John Platter - 4 Stars

04 Vintage: 2007 Decanter World Wine Awards - Commended; 2007 Michelangelo International Wine Awards - Silver

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

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

Age of vines: 7 years

Trellising: Vertical Shoot Positioning, 3 Cordon wire

Vine Density: Â± 3 400 vines / ha

Yield: 6.7 tonnes per hectare

Irrigation: Yes, drip

about the harvest: Picking date: 18 - 24 March 2004

Yield: 6.7 tonnes / hectare

Grape Sugar: Shiraz 22.7Â° B at harvest and Petit Verdot 24.7Â°B

Acidity: 5.1 â€ 6.0g/l at harvest

pH at harvest: 3.60 â€ 3.66

