

## Mulderbosch Chardonnay 2005

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:13.40 % vol rs:5.7 g/l pH:3.29 ta:6.9 g/l so2:127 mg/l fso2: 24 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 Bunchâ€; 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 2004 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: Tukulu, Glenrosa, Hutton, Decomposed Malmesbury Shale Age of vines: 16 - 17 years Trellising: Vertical trellis / 3 cordon Vine Density: ± 3 300 vines / ha Yield: 6 tonnes per hectare Irrigation: Yes, drip irrigation

**about the harvest:** Picking date: 16 - 26 February 2005 Grape Sugar: 24°B at harvest Acidity: 7.5 g/l at harvest pH at harvest: 3.38

