

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 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

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: Tukul, Glenrosa, Hutton, Decomposed Malmesbury Shale

Age of vines: 16 - 17 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 2005

Grape Sugar: 24 \hat{A} B at harvest

Acidity: 7.5 g/l at harvest

pH at harvest: 3.38

