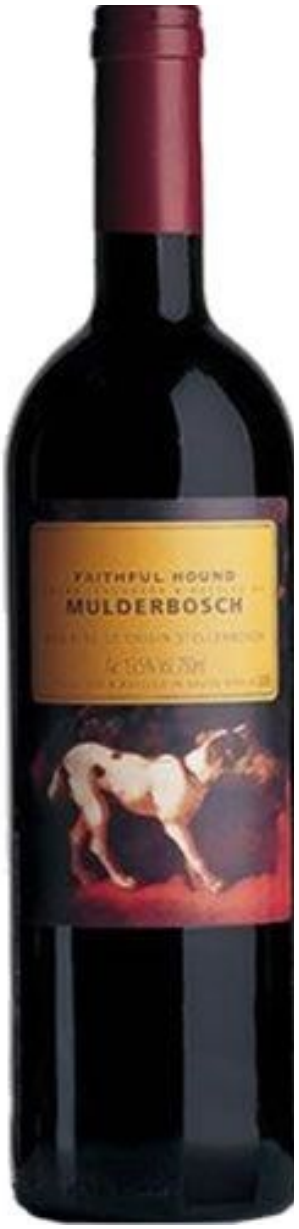
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Mulderbosch Faithful Hound 2004



This wine displays a deep ruby colour. Blackcurrant, coffee, nutmeg, all spice, forest floor and mulberry aromas entice the nose. This follows through on the palate together with ripe plum, intense blackberry and voluptuous vanillins giving the wine great structure and complexity.

Game birds, roast beef and Yorkshire pudding, lamb potjie, steaks, meat stews, ratatouille, strong cheddar cheese.

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot, 8% Malbec, 5% Cabernet Franc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : **alc :** 13.23 % vol **rs :** 3.7 g/l **pH :** 3.85 **ta :** 6.1 g/l **so2 :** 107 mg/l **fso2 :** 33 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

International Wine and Spirit Competition (IWSC) 2006 - Bronze
Old Mutual Trophy Wine Show 2006 - Bronze (70/100)
93 Vintage: **** in John Platter's; **** Wine Magazine - August 1996 edition; awarded "User-friendly Red Oscar" for 1996 by Cape Town's Wine Warehouse.
95 Vintage: **** in John Platter's; *** Wine Magazine - September 1998 edition.
96 Vintage: *** in John Platter's; Honorary Diploma - 1999 Expovina International Wine Award in Zurich.
97 Vintage: *** Wine Magazine - September 2000 edition.
99 Vintage: ***(*) Wine Magazine - December 2001.
00 Vintage: 90 points in Wine Spectator; Silver award at Expovina in Zurich.
01 Vintage: Silver medal at Fairbairn Capital SA Trophy Wine Show; **** in John Platter
02 Vintage: **** in John Platter
03 Vintage: **** in John Platter; Rated 89/100 by Steve Tanzer's International Wine Cellar (USA); 86/100 in USA Wine Spectator - September 2006 edition; 86/100 in USA Wine & Spirits - February 2007 edition

ageing : 3 to 10 years

in the vineyard : Soil Type: Tukulu, Oak leaf and Decomposed Malmesbury Shale
Age of vines: 8 - 17 years
Trellising: Bush vines and Vertical Trellis
Vine Density: ± 3 400 vines / ha
Yield: 8 tonnes per hectare
Irrigation: Yes, drip and dry land

about the harvest: Picking date: Middle February to end March 2004
Grape Sugar: 23° to 24.5° Balling at harvest
Acidity: 3.6 to 6.0
pH at harvest: 3.4 to 3.6

in the cellar : The grapes were handpicked and crushed into stainless steel fermenters where the must was cold soaked overnight and allowed to begin fermentation spontaneously. The mash was then inoculated with a variety of cultured yeasts. The wine fermented dry on the skins, was pressed and underwent malolactic fermentation before being blended and racked to barrel for maturation. A light fining and filtration was applied just before bottling.

Total production: 6900 x 12 x 750ml
Fermentation temperature: 24° - 28° C
Wood ageing: 18 months - 52% new and 48% 2nd fill French oak barrels (225 litre)