

## Mulderbosch Chardonnay Barrel Fermented 2006

This lively wine shows green and gold hues. Packed with classic Chardonnay fruit, the wine entices the senses with tones of vanilla, English country garden herbs, buttered toast, rolled oats, peach pip, chestnut and tangerine. The long lees contact ensured a robust, round and sensual palate that lingers on the aftertaste.

Perfect with perlemoen fried in butter, grilled crayfish with lemon and garlic butter, or duck liver pate, honey-glazed roast pork, fresh grilled tuna, Karoo lamb, prosciutto ham or as a meal on its own!

**variety :** Chardonnay | 100% Chardonnay

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 12.79 % vol rs : 6.3 g/l pH : 3.34 ta : 7.0 g/l va : 0.42 g/l so2 : 120 mg/l fso2 : 24 mg/l

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

**pack :** Bottle **closure :** Cork

97 Vintage: \*\*\*\*(\*)- A masterpiece - World class™. Wine Magazine - March 1999 edition.

98 Vintage: \*\*\*\* Wine Magazine - October 1999 edition.

98 Vintage: Trophy winner out of 200 wines entered in the Air France/Preteux Bourgeois Classic Wine Trophy 1999™ (white wine category).

2000 Vintage: judged as Trophy winner™ and therefore Top White Wine in South Africa, out of 787 entries in the SA Trophy Wine Show 2002.

2000 Vintage: won a gold medal and declared the Best Chardonnay™ in the Chardonnay category at the SA Trophy Wine Show 2002.

2001 Vintage: Silver medal at the Chardonnay-du-Monde International Competition in France.

2001 Vintage: Fairbairn Capital Trophy Wine Show 2003 - Bronze

2001 Vintage: Wine Magazine 2003 - 3½ stars

2002 Vintage: Gold medal at the Classic Wine Trophy Competition 2003

2002 Vintage: Chardonnay-du-Monde 2004 - Silver

2003 Vintage: 5 Stars - Wine Magazine June 2005 Issue

Fairbairn Capital Trophy Wine Show 2004 - Gold & Trophy Winner in Chardonnay Class

Fairbairn Capital Trophy Show 2005 - Bronze

Silver - International Wine and Spirit Competition (IWSC) 2005

2003 Vintage - International Wine Challenge 2005 - Bronze

2004 Vintage: \*\*\*\* Wine Magazine November 2005; \*\*\*\* in John Platter; Winner of the Tri Nations

Wine Challenge 2006 in Australia; Rated 91/100 by Steve Tanzer's International Wine Cellar (USA);

2005 Vintage: \*\*\*\* Wine Magazine November 2006; \*\*\*\* in John Platter; One of the TOP 10 wines

as judged for the 2006 Diners Club Winemaker of the Year; Gold Medal at the Old Mutual Trophy Wine Show

2003 Vintage - First Runner-up at the Tri Nations Wine Challenge 2005 in Australia;

2004 Vintage - 4 Stars Wine Magazine November 2005

2004 Vintage - 4 Stars in John Platter

2004 Vintage - International Wine and Spirit Competition (IWSC) 2006 - Silver

2005 Vintage: \*\*\*\* Wine Magazine November 2006; One of the TOP 10 wines as judged for the

2006 Diners Club Winemaker of the Year

2005 Vintage: Decanter World Wine Awards 2007 - Silver

2005 Vintage: Old Mutual Trophy Wine Show 2007 - Gold (95/100)

2006 Vintage: Old Mutual Trophy Wine Show 2009 - Silver medal (80/100)

**ageing :** 6 to 9 years after harvest.

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

Age of vines: 19 years

Trellising: Vertical trellis / 3 cordon wire

Vine Density: ± 3 300 vines / ha

Yield: 8.5 tonnes per hectare

Irrigation: Yes, drip irrigation



**about the harvest:** Picking date: 15 February 2006  
Grape Sugar: 22.5°B at harvest  
Acidity: 7.70 g/l at harvest  
pH at harvest: 3.39

**in the cellar :** The grapes were allowed 3 hours skin contact before being pressed. The juice was settled overnight and then racked to French oak barriques with 3% of the lees. After 4 days the wine started spontaneous fermentation. The wine underwent no malolactic fermentation and was left on the gross lees for nine months, during which the barrels were rolled 3 times a month. After barrel maturation the wine was lightly filtered and then bottled.

Total production: 949 x 12  
Fermentation temperature: 18Å° to 25Å°C  
Wood ageing: 9 months in 80% new and 20% 2nd fill French Oak barrels (225l)