

Mulderbosch Shiraz 2005

A deep colour of blackberries and full ripe cherries. Chocolate, cloves, allspice, smokey oak and 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. Soft tannins with sweet extract, natural fruit complexity that lingers on the tongue. To quote winemaker, Mike Dobrovic; 'Opulence at its best!'

Serve at 19°C. Ideal with char grilled black mushrooms; moussaka; game – 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 | 85% Shiraz 15% Petit Verdot

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Western Cape

analysis : alc : 13.41 % vol rs : 3.6 g/l pH : 3.77 ta : 5.3 g/l so2 : 88 mg/l fso2 : 28 mg/l

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

pack : Bottle **closure :** Cork

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

03 Vintage: John Platter - 4 Stars

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

04 Vintage: 2008 Old Mutual Trophy Wine Show – Bronze Medal (75/100)

04 Vintage: John Platter 3½ stars

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

in the vineyard : Area: Western Cape (Stanford & Stellenbosch)

Soil Type: Decomposed Malmesbury Shale, Oak leaf, Tukulu

Age of vines: 8 years

Trellising: Vertical Shoot Positioning, 3 Cordon wire

Vine Density: 3 400 vines/ha

Irrigation: Yes, drip

about the harvest: The grapes were handpicked from cooler vineyards in Stanford and from prime vineyards in Stellenbosch.

Picking date: Mid to Late March 2005

Grape Sugar: 23° B to 25.5° B

Acidity at harvest: 5.0 – 6.0g/l

pH at harvest: 3.60 – 3.7

Yield: 7 ton/ha

in the cellar : A saignée was drawn off and the mash was then inoculated with yeast cultures and fermented dry on the skins. The grapes were then pressed and bled into stainless steel tanks where the juice underwent malolactic fermentation before being racked to barrel. Maturation in barrel lasted 18 months before being lightly fined, filtered and bottled.

Wood ageing: 69% new and 31% 2nd fill French oak barrels (225 litre) for 18 months

Fermentation temperature: 22° - 30° C

