

Mulderbosch Chardonnay 2006

More powerful wood than previous vintages. 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.

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 : 13.58 % vol rs : 4.8 g/l pH : 3.54 ta : 6.5 g/l so2 : 113 mg/l
fso2 : 34 mg/l

type : White style : Dry body : Full taste : Fragrant wooded

pack : Bottle closure : Cork

05 Vintage: 4 stars in John Platter

04 Vintage: 4 stars in John Platter; 89/100 in USA Wine Spectator (October 2007 issue)

03 Vintage: 4 stars in John Platter

02 Vintage: Won a silver medal at the Chardonnay-du-Monde International Competition in France; 4 stars in John Platter; 92/100 in USA Wine Spectator

98 Vintage: 4 stars in John Platter

96 Vintage: John Platter's 'Pick of the Bunch'; 90/100 points in the Wine Spectator - 15 May 1999

95 Vintage: 4 stars in John Platter

94 Vintage: Listed with SAA; 4 stars in Wine Magazine

93 Vintage: 4 stars in Wine Magazine; 4 stars John Platter

92 Vintage: 4 stars John Platter; Gold at the London Wine Challenge

aging : This wine is drinking beautifully now, but has the ability to mature for another 4 to 7 years.

in the vineyard : Area: Stellenbosch

Soil Type: Tukulu, Glenrosa, Hutton, Decomposed Malmesbury Shale

Age of vines: 17 - 18 years

Trellising: Vertical trellis/3 cordon

Vine Density: ± 3 300 vines/ha

Yield: 7.5 tonnes per hectare

Irrigation: Yes, drip irrigation

about the harvest: Picking date: 15 - 22 February 2006

Grape Sugar: 22.5° B at harvest

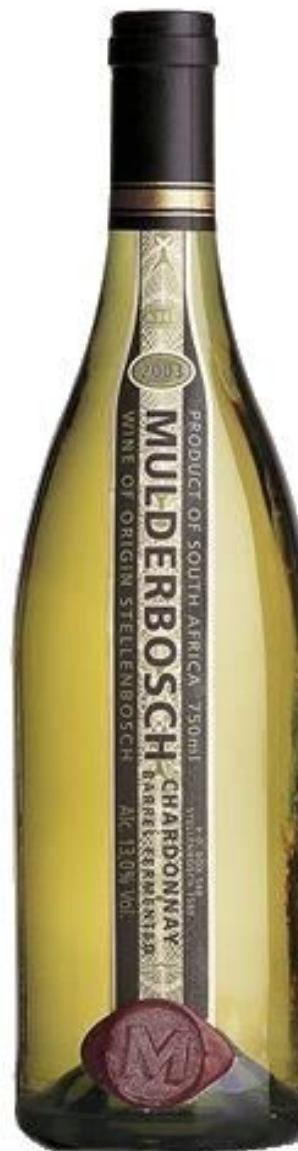
Acidity: 7.7 g/l at harvest

pH: 3.4 at harvest

Grapes were picked in the Koelenhof area.

in the cellar : After harvest the grapes spent 2 hours on the skins, after which it was pressed to tank and cold settled overnight. 6% of the wine was fermented in stainless steel tanks. The remainder of the wine was fermented with its own indigenous yeast in French oak barrels, half in new barrels and half in second fill barrels. The wine underwent no malolactic fermentation and was left on the gross lees for 8 months. It was then lightly fined and filtered before being bottled. The wine was allowed 8 months maturation in the bottle before being released.

Wood ageing: 10 months in 46.5% new, 46.5% second fill, 1% 3rd fill barrels; 6% unwooded. The barrels were 85% French and 9% American.



Mulderbosch Vineyards

Stellenbosch

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