

Mulderbosch Chardonnay 2007

Orange blossom, lemon grass and lemon rind on the nose. A full rich palate with lively acidity.

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 : 13.75 % vol rs : 6.46 g/l pH : 3.32 ta : 6.67 g/l so2 : 136 mg/l
fso2 : 41 mg/l

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

pack : Bottle **closure :** Cork

07 Vintage: 90/100 by Wine Enthusiast

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

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

in the vineyard :

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

Age of vines: 18 to 19 years

Trellising: Vertical trellis / 3 cordon wire

Vine Density: ± 3 300 vines / ha

Yield: 7.5 tons Irrigation Yes, drip irrigation

about the harvest: The grapes were hand picked from the Koelenhof area between 8-16 February 2007 with the grape sugar at 23.1° Balling at harvest.

in the cellar : The grapes were hand picked from the Koelenhof area and spent two hours on the skins, after which it was pressed to tank and cold settled overnight. 35% 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, 76% in new barrels and 24% in second fill barrels. The wine underwent no malolactic fermentation and was left on the gross lees for eight months. It was then lightly fined and filtered before being bottled.

Wood ageing: 65% in French Oak (225Litres) barrels for 8 months blended with 35% tank fermented.

