

Mulderbosch Shiraz 2006

A deep thick damson colour extends through to the rim giving almost opacity to the hue. Tar, liquorice and crushed black peppercorns penetrate the nose and replicate on the palate. Thickly textured with width on the mid palate, flavours of chocolate, allspice and cinnamon are complexed with spicy new oak and the long farewell has a dense yet supple tannin, richness and a telltale sour cherry note almost of black forest gâteau typical of a cooler climate Syrah.

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 | 100% Shiraz

winery : Mulderbosch Vineyards

winemaker : Richard Kershaw

wine of origin : Overberg

analysis : alc : 13.78 % vol rs : 3.48 g/l pH : 3.73 ta : 5.44 g/l so2 : 52 mg/l fso2 : 21 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: 4 Stars in John Platter.
- 04 Vintage: 3½ Stars in John Platter

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

in the vineyard : Area: Overberg

Soil Type: Decomposed Malmesbury Shale, Oak leaf, Tukulu

Age of vines: 9 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.

Yield: 7 tonnes per hectare

Irrigation: Yes, drip

Picking date: Mid - Late March 2005

Grape Sugar: 23° Balling - 25.5° Balling

Acidity: 5.0 - 6.0g/l at harvest

pH at harvest: 3.60 - 3.7

in the cellar : Fermentation temperature 22° C - 30° C

A saignée was drawn off and the mash was then inoculated with selected yeast culture 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: 70% new and 30% 2nd fill French oak barrels (225L) for 18 months

Total production 300 x 12

