

Mulderbosch Chardonnay 2008

Lime zest, mineral salts, ripe cut pear and flint notes dance a merry jig on the nose whilst an array of white nectarine, oatmeal and even a hint of walnut tempt the palate. A rich textured mid palate and complex spicy oak nuances are supported with an invigorating/fresh acidity that yields to a persistent finish and farewell notes of pecan pie and squashed grapefruit that linger on and indulge your senses.

Click [here](#) to download the tasting notes (pdf).

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 : Stellenbosch

analysis : alc : 13.26 % vol rs : 7.97 g/l pH : 3.43 ta : 6.55 g/l so2 : 116 mg/l
fso2 : 27 mg/l

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

pack : Bottle **closure :** Cork

- 2011 Chardonnay-du-Monde: Silver
- 09 Vintage: 5 stars in John Platter
- 07 Vintage: 90/100 by Wine Enthusiast
- 06 Vintage: 4 stars in John Platter
- 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: Tukulu, Glenrosa, Hutton, Decomposed Malmesbury Shale

Age of vines: 19 to 20 years

Trellising: Vertical trellis / 3 cordon wire

Vine Density: ± 3 300 vines / ha

Irrigation: Yes, drip irrigation

about the harvest: The grapes were hand picked from the Koelenhof area.

Picking date: 8 - 16 February 2008

Grape Sugar: 23.1 ° Balling at harvest

Acidity: 7.0 at harvest

pH at harvest: 3.49 at harvest

Yield: 7.5 tons

in the cellar : Fermentation temperature: 13° - 25° C

After harvesting, the grapes 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 (225L) barrels for 8 months blended with 35% tank fermented.

Total production: 4771 x 12