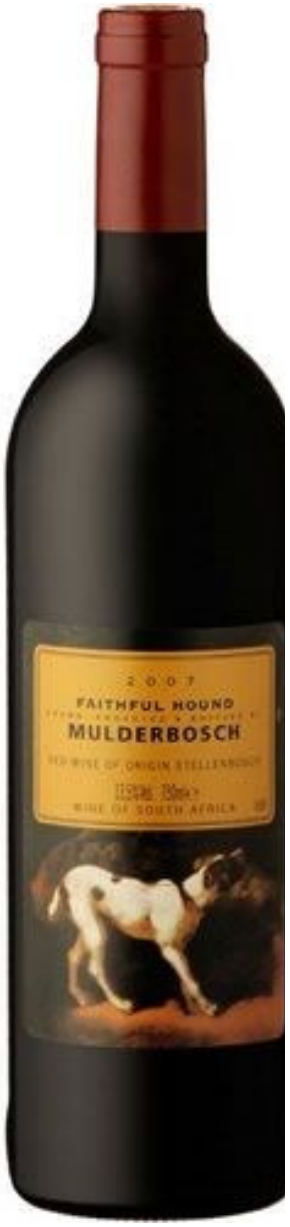
wine.co.za
easiest way to buy wine

Mulderbosch Faithful Hound 2007



Deep black cherry colour. A plethora of mulberry, blackcurrant and allspice with subtle aromas of souboise (forest floor), pencil shavings and roasted coffee bean. Medium to full body, wet clay texture with nuances of Christmas cake and black fruits complexed with spicy new oak.

Game birds, roast beef and Yorkshire pudding, lamb potjie, steaks, meat stews, ratatouille, strong cheddar cheese.

variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 10% Merlot, 10% Petit Verdot, 10% Malbec, 8% Cabernet Franc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : **alc :** 13.14 % vol **rs :** 5.8 g/l **pH :** 3.42 **ta :** 5.9 g/l **so2 :** 54 mg/l **fso2 :** 13 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

- International Wine and Spirit Competition (IWSC) 2006 - Bronze
- Old Mutual Trophy Wine Show 2006 - Bronze (70/100)
- 93 Vintage: 4 stars in John Platter's; 4 stars Wine Magazine - August 1996 edition; awarded "User-friendly Red Oscar" for 1996 by Cape Town's Wine Warehouse.
- 95 Vintage: 4 stars in John Platter's; 3 stars Wine Magazine - September 1998 edition.
- 96 Vintage: 3 stars in John Platter's; Honorary Diploma - 1999 Expovina International Wine Award in Zurich.
- 97 Vintage: 3 starsWine Magazine - September 2000 edition.
- 99 Vintage: 3½ stars Wine Magazine - December 2001.
- 00 Vintage: 90 points in Wine Spectator; Silver award at Expovina in Zurich.
- 01 Vintage: Silver medal at Fairbairn Capital SA Trophy Wine Show; 4 stars in John Platter
- 02 Vintage: 4 stars in John Platter
- 03 Vintage: 4 stars in John Platter; Rated 89/100 by Steve Tanzer's International Wine Cellar (USA); 86/100 in USA Wine Spectator - September 2006 edition; 86/100 in USA Wine & Spirits - February 2007 edition
- 04 Vintage: 4 stars in John Platter 2008

ageing : Whilst drinking now, the fine grained tannins will resolve further over the next few years. Drink 2011 to 2017.

in the vineyard : Soil Type: Tukulu, Oak leaf and Decomposed Malmesbury Shale
Age of vines: 11 - 20 years
Trellising: Bush vines and Vertical Trellis
Irrigation: Yes, mostly drip irrigation and some dry land

about the harvest: Picking date: Middle February to end March 2007
Yield: 8 tonnes per hectare
Grape Sugar: 22° to 24.6° Balling at harvest
Acidity: 3.6 to 6.0
pH at harvest: 3.4 to 3.6

in the cellar : The grapes were handpicked and crushed into stainless steel fermenters where the must was cold soaked overnight and allowed to begin fermentation spontaneously. The mash was then inoculated with a variety of cultured yeasts. The wine fermented dry on the skins, was pressed and underwent malolactic fermentation before being blended and racked to barrel for maturation. A light fining and filtration was applied just before bottling.

Total production: 6600 x 12 x 750ml
Fermentation temperature: 22° - 28° C
Wood ageing: 18 months - 42% new and 58% 2nd fill French oak barrels (225 litre)