

Mulderbosch Chardonnay 1998

Pear, citrus and apple on the nose combine with oak vanillas, roasted coffee and almonds to give a complex structure. A fresh, crisp wine with a full, creamy texture and well rounded wood integration on the palate. Serve with smoked fish carpaccio; linefish; snails; seafood pasta; Thai chicken curry; roast pork; Gentse Waterzooi (Belgian chicken dish).

variety : Chardonnay | Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.4 g/l pH : 3.41 ta : 6.4 g/l

type : White

pack : Bottle **closure :** Cork

1992 John Platter Wine Guide ****

Gold at London Wine Challenge

1993 John Platter Wine Guide ****

Wine Magazine ****

1994 S.A.A. Selection ****

1995 John Platter Wine Guide ****

1996 John Platter Wine Guide pick of the bunch

1997 John Platter Wine Guide pick of the bunch

Wine Spectator - 15 May 1999 - 90/100 points

1998 John Platter Wine Guide ****



ageing : At a young age it drinks superbly, but has extraordinary potential to age and can be kept for another 5 to 7 years.

about the harvest: Made from 100% Chardonnay grapes that were hand picked in the early morning to ensure coolness.

in the cellar : Fifty percent of the wine was fermented in stainless steel tanks and fifty percent was barrel fermented in new wood where it underwent malolactic fermentation and was left on the lees for 8 months. It was then blended and fined before being bottled.