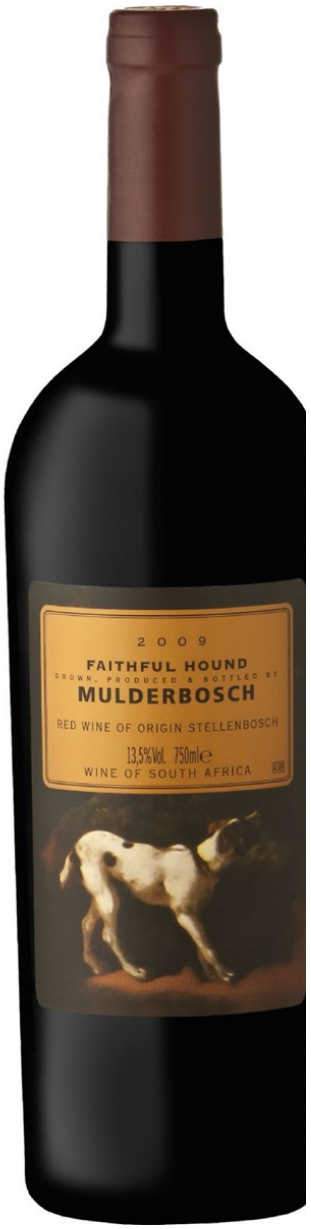
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Mulderbosch Faithful Hound 2009

With its deep, dark colour and seductive, spicy aromas, the 2009 FH is a fine example of the blended claret style of wine. Aromas of bold ripe blackberries, cinnamon spice and light touches of peppermint characterize the nose. The entry is full and round, building to a bold core which tapers off to a subtle, lengthy finish. Savoury flavours of graphite, forest floor and cured ham are well balanced by a lively red berry freshness.

Game birds, Lamb; steaks; cream based pastas.



variety : Cabernet Sauvignon | 54% Cabernet Sauvignon, 27% Merlot, 8% Petit Verdot, 8% Cabernet Franc, 3% Malbec

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : **alc :** 13.67 % vol **rs :** 3.3 g/l **pH :** 3.54 **ta :** 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **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 : Drink now through 2020.

about the harvest: Grapes were handpicked.

in the cellar : Method: The grapes were 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 in tank at 23° - 28° C before being blended and racked to barrel for maturation. A light fining and filtration was applied just before bottling.

Wood ageing: 18 months - 60% new and 40% 2nd fill oak barrels (225L French oak)