

Mulderbosch Chardonnay 2009

Pale straw with light green hues. Intense citrus blossom triggers the senses, coupled with tangerine, peach, pineapple and understated earthy tones. Roasted almonds hint at the light oaking of this wine. The med-full-bodied palate is layered with passion fruit, honey notes and candied lemon rind. Beautifully integrated oak. Minerality and lively acidity contributes to the lingering citrus filled finish.

Pairs well with grilled pork, chicken or prawns. Try also with spicy foods like jalapeno poppers!

variety : Chardonnay | 100% Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.69 % vol rs : 7.01 g/l pH : 3.42 ta : 7.06 g/l so2 : 130 mg/l
fso2 : 33 mg/l

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

pack : Bottle closure : Cork

- **2011 Chardonnay-du-Monde: Silver**
- 09 Vntage: 5 stars in John Platter
- 07 Vntage: 90/100 by Wine Enthusiast
- 06 Vntage: 4 stars in John Platter
- 05 Vntage: 4 stars in John Platter
- 04 Vntage: 4 stars in John Platter; 89/100 in USA Wine Spectator (October 2007 issue)
- 03 Vntage: 4 stars in John Platter
- 02 Vntage: 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 Vntage: 4 stars in John Platter; 96 Vntage: John Platter's 'Pick of the Bunch'; 90/100 points in the Wine Spectator - 15 May 1999
- 95 Vntage: 4 stars in John Platter
- 94 Vntage: Listed with SAA, 4 stars in Wine Magazine
- 93 Vntage: 4 stars in Wine Magazine; 4 stars John Platter
- 92 Vntage: 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.

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

in the cellar : The grapes were hand picked from the Koelenhof area and spent two hours on the skins, after which it was pressed to tank and cold settled overnight. 58% of the wine was fermented in stainless steel tanks. The remainder of the wine was fermented between 13° - 25° C with its own indigenous yeast in French oak barrels, 28% in new barrels and 14% 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: 42% in French Oak (225L) barrels for 8 months blended with 58% tank fermented.



Mulderbosch Vineyards

Stellenbosch

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