

Mulderbosch Chardonnay 2011

Pale straw in appearance with green hues. The complex nose exudes ripe apricots, freshly shelled almonds, subtle oakspice and delicate frangipani leading onto a richly layered palate bursting with flavour. The creamy, velvety mouth feel is offset by racy mineral freshness which persists long into the 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 : 13.99 % vol rs : 3.8 g/l pH : 3.38 ta : 5.9 g/l so2 : 102 mg/l fso2 : 24 mg/l

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

pack : Bottle **closure :** Cork

ageing : 5-7 years from the date of vintage.

in the cellar : Handpicked grapes spent two hours on the skins before being pressed to tank and cold settled overnight. 45% 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, 25% in new barrels and 30% 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: 25% new and 30% 2 fill French Oak (225L) barrels for 8 months blended with 45% tank fermented.

