

Mulderbosch Chardonnay Barrel Fermented 2009

A triad of tangerine, oatmeal and jasmine on the nose. Elements of ripe, fragrant peach follow through on to the palate layered with orange blossom and a delicate contrast of savoury seashell-minerality. A prominent acidity ensures a vibrancy and freshness which is perfectly balanced by a mouth-filling texture.

Perfect with thai food; grilled crayfish with lemon and garlic butter; or duck liver pate; veal or pork fillet in a creamy sauce; fresh grilled tuna; Karoo lamb; prosciutto ham or as a meal on its own!

variety : Chardonnay | 100% Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.63 % vol rs : 6.20 g/l pH : 3.9 ta : 7.30 g/l so2 : 105 mg/l fso2 : 22 mg/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

Decanter World Wine Awards 2013 - Commended Medal
Old Mutual Trophy Wine Show 2013 - Bronze Medal

ageing : 6 to 9 years after harvest.

about the harvest: The grapes were handpicked from vineyards on Mulderbosch.

in the cellar : After 3 hours skin contact they were pressed. The juice was settled overnight and then racked to French oak barriques with 3% of the lees. After 4 days the wine started spontaneous fermentation at 16? – 25? C. The wine underwent no malolactic fermentation and was left on the gross lees for six months, during which the barrels were rolled once a month. After barrel maturation the wine was lightly fined, filtered and then bottled..

Wood ageing

100% new French oak barrels (225L) for 6 months..

