

Mulderbosch Chardonnay Barrel Fermented 2010

Radiant gold in appearance with vibrant lime tinges. The powerful nose offers homely aromas reminiscent of hot buttered toast, marmalade, oatmeal and vanilla pod. Scintillating acidity cuts through the creamy textured palate, whilst layers of ripe tangerine, ginger preserve and clove spice course through to the bold finish.

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 : 12.45 % vol rs : 3.8 g/l pH : 3.41 ta : 7.1 g/l so2 : 111 mg/l fso2 : 18 mg/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2010 Vintage IWC 2013 - Gold

2010 Vintage - 4 stars Platter's SA Wines

2009 Vintage IWC 2013 - Silver (UK)

2008 Vintage Old Mutual Trophy Wine - Silver

2007 Vintage - Top 100 SA Wines 2011

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.

