

Mulderbosch Alpha Centauri 1998

This wine has been specially selected to commemorate the millennium. Intense, purple colour with ripe plums, cherries and cassis on the nose as well as hints of cigar box, vanilla and cloves. A fruit laden wine packed with plums, raspberries and all spice.

Ideal with tapenade on crostini; curried butternut soup; game terrine; herb stuffed quail; chicken with tarragon; crispy crackled roast pork; rolled sirloin topped with boletus mushrooms; roast leg of venison; and soft cheese.

variety : Cabernet Franc | 80% Cabernet Franc, 20% Cabernet Sauvignon

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.61 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : It will age superbly, keep for five to fifteen years.

about the harvest: The 1998 vintage was characterised by cold nights and clear days resulting in the grapes ripening to perfection and will prove to be one of the greatest vintages for South African reds. The grapes were harvested at full ripeness.

Yield: Cabernet Sauvignon - 5 tonnes / ha,
Cabernet Franc - 4 tonnes / ha

in the cellar : The grapes were fermented dry on the skins, which resulted in optimal colour and fruit intensity.

