

## Mulderbosch Chardonnay Barrel Fermented 1999

A bright, clear, lively greenish yellow colour with pale gold shards. A robust, complex nose with rich, classic Chardonnay fruit, buttered toast, citrus, vanilla and wild honey. Velvety, buttery, luxurious mouthfeel. The palate smoothed to a voluptuous finish from the extended lees contact, resulting in a long, lingering aftertaste. A meal in itself! Serve with Prosciutto ham, duck liver pÃ¢ctÃ©; Karoo lamb; honey-glazed roast pork; fresh char-grilled tuna; grilled crayfish with lemon garlic butter; and smoked aubergine salad.

**variety :** Chardonnay | Chardonnay

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol    rs : 3.5 g/l    pH : 3.48    ta : 6.3 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

1997 Wine Magazine - March, 1999 \*\*\*\*½ - â€ˆA masterpiece - World classâ€™.

1998 Wine Magazine - October 1999 \*\*\*\*

Trophy winner out of 200 wines entered in the Air France/Preteux Bourgeois â€™Classic Wine Trophy 1999â€™ (white wine category)



**ageing :** Drinking exceptionally well now, but will gain in complexity over the next three to six years.

**in the vineyard :** Made by winemaker Mike Dobrovic from one hundred percent Chardonnay fruit selected for its natural high acidity. The grapes were hand picked from vineyards in the prime Koelenhof area of Stellenbosch. The word â€™koelâ€™ is the Afrikaans word for â€™coolâ€™ and best describes how the area benefits from gentle sea breezes in the summer months.

**in the cellar :** Fifty percent of the wine was fermented with its own natural indigenous yeast and the remaining fifty percent was inoculated with a select yeast culture in new French barriques, respectively. The wine underwent malolactic fermentation and was left on the lees for ten months during which the barrels were rolled twice a month. After fermentation the wine was lightly filtered and then bottled.