

Mulderbosch Chardonnay Unwooded 1998

The wine has a bouquet of ripe fruits consisting of pineapple and sweet melon, with hints of pink grapefruit and peach. Together they combine to give complexity on the nose which is enhanced by the fullness and structure of the wine on the palate. Ideal with veal, roast poultry, spaghetti carbonara, linefish, pork cutlets, perlemoen fried in butter, potatoes dauphinoise.

variety : Chardonnay | Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.6 g/l pH : 3.37 ta : 6.6 g/l

type : White

pack : Bottle **closure :** Cork

about the harvest: 100% Chardonnay grapes were harvested in the early morning to ensure coolness, crushed and lightly pressed.

in the cellar : The must was cold settled and then inoculated with cultured yeast and cold fermented in stainless steel tanks. Semi-reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character. It was then filtered lightly before bottling. The wine is intended for early enjoyment, but will gain in complexity.

