

## Mulderbosch Faithful Hound 1998

Glossy ruby colour with a cerise rim. A mixed bag of concentrated blackcurrant, coffee, forest-floor fruit and nutmeg aromas. Voluptuous flavours of ripe plum and intense blackberry combine with subtle wood vanillas to give the wine its lovely complexity. Ideal with game birds, roast beef and Yorkshire pudding, lamb potjie, steaks, meat stews, ratatouille, strong cheddar cheese.

**variety :** | Blend

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 3.2 g/l    pH : 3.78    ta : 5.2 g/l

**type :** Red

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

1993 John Platter Wine Guide \*\*\*\*

Wine Magazine \*\*\*\*

Awarded "User-friendly red" Oscar for 1996 by Cape Town's Wine Warehouse;

1994 John Platter Wine Guide pick of the bunch

1995 John Platter Wine Guide \*\*\*\*

1996 John Platter Wine Guide \*\*\*

Honorary Diploma - 1999 Expovina international Wine Award in Zurich.



**ageing :** Will gain in intricacy for 4 to 8 years and will be finest after the millennium.

**in the vineyard :** A blend of Merlot 50%, Cabernet Sauvignon 38% and Malbec 12%.

The grapes were hand picked from our vineyards in the prime Koelenhof area of Stellenbosch.

**in the cellar :** The wine was fermented until dry on the skins in open stainless steel tanks at 30°C after which it was pressed, blended and racked to barrel. A combination of 1st, 2nd and 3rd fill Taransaud Nevers barriques were used. The wine was matured for 18 months to develop complexity before its final blending, light filtration and bottling. The process of allowing the wine to develop complexity continued after bottling, by cellaring the bottled product for a further year before release.