

Mulderbosch Chardonnay Barrel Fermented 1998

Sun-reflected yellow in colour. Classic Chardonnay fruit with deep rich, charcoal, oaky vanillas on the nose. Velvet, buttery, luxurious mouthfeel. The palate smoothed to a voluptuous finish from the extended lees contact. A meal in itself! Serve with proscuitto ham, duck liver pÃ¢tÃ©, Karoo lamb, honey-glazed roast pork, fresh char-grilled tuna, grilled crayfish with lemon garlic butter, smoked aubergine salad.

variety : Chardonnay | Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 3.8 g/l pH : 3.4 ta : 6.0 g/l

type : White

pack : Bottle **closure :** Cork

1997 Wine Magazine - March, 1999 ****½ - A masterpiece. World class™.

1998 Wine Magazine - October 1999 ****

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

in the cellar : 100% Chardonnay from vineyards selected for natural high acidity. Barrel fermented in 100% new French barriques, with 50% undergoing natural fermentation. The wine underwent malolactic fermentation and was left on lees for ten months. The barrels were rolled twice a month. Mike calls this wine his "007 wine" because the barrels are "rolled not stirred".

