

## Mulderbosch Faithful Hound 2011

Dark ruby in appearance, with bright plummy hues. The nose shows spicy aromatics of cedar wood, anise and pencil shavings punctuated by intense cassis and mulberry notes. The palate is firm with a chalky tannin structure and pronounced savoury character. Subtle oak flavours perfume the palate providing balanced tone and length.

Red meat, dairy or tomato based pastas. A glass on its own goes down great as well.

**variety :** Cabernet Sauvignon | Cabernet Franc 45%, Cabernet Sauvignon 29%, Merlot 18%, Petit Verdot 4%, Malbec 4%

**winery :** Mulderbosch Vineyards

**winemaker :** Adam Mason

**wine of origin :** Stellenbosch

**analysis :** alc : 13.13 % vol rs : 1.93 g/l pH : 3.47 ta : 5.0 g/l so2 : 95 mg/l fso2 : 35 mg/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle **size :** 0 **closure :** Cork

2011 Vintage 4½\* Platter's SA Wines

2010 Vintage 4½\* Platter's SA Wines

2010 Vintage 89/100 Tom Cannavan (UK)

2009 Vintage 91/100 Steve Tanzer (USA)

2009 Vintage 91/100 Tom Cannavan (UK)

2009 Vintage 90/100 Tim Atkin Report 2013 (UK)

**ageing :** Up to 10 years from the date of vintage.

**in the vineyard :** The grapes were handpicked.

**about the harvest:** Grapes were handpicked.

**in the cellar :** The grapes were crushed into stainless steel fermenters where the must was cold soaked overnight and allowed to begin fermentation spontaneously as the grapes gradually warmed up. Once alcoholic fermentation was complete, the grapes remained on skins for a further period of maceration before being pressed to tank for the remainder of malolactic fermentation. The various batches were then racked and transferred to French oak barrels for maturation.

68% new, 32% 2nd fl French oak for eighteen months

