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Mulderbosch Faithful Hound White 2014

Lively pale green with a straw-like hue. Subtle floral aromas and delicate citrus notes flow from the glass. The nose is vivacious and light, yet has a certain restraint to it.
The full bodied, waxy Semillon core of this wine is highlighted by zesty Sauvignon Blanc flavours that fill and uplift the palate. Whilst not obvious, the oak contribution provides a biscuity, fine texture, and ensures the finish is both lasting and ever so slightly savoury.



variety : Semillon | 62% Semillon, 38% Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Adam Mason
wine of origin : Western Cape
analysis : **alc :** 13.02 % vol **rs :** 2.1 g/l **pH :** 3.44 **ta :** 5.4 g/l **so2 :** 122 mg/l **fso2 :** 26 mg/l
type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2014 Vintage 4* Platter's SA Wines
2013 Vintage Best Wine Overall & 94/100 RisCura
White Hot Wine Awards 2015
2013 Vintage 4* Platter's SA Wines
2013 Vintage 92/100 Tim Atkin Report 2015 (UK)

ageing : Up to 10 years from date of vintage

in the vineyard : Semillon 62% (Franschhoek Origin)
Sauvignon Blanc 38% (Elgin, Darling & Stellenbosch Origin)

in the cellar : 60% of the Semillon was fermented in new 500 litre barrels, the remainder in neutral 500 litre barrels. All the Sauvignon Blanc was fermented in neutral 500 litre barrels of varying age. Once the blend was assembled, it was further aged in only neutral 500 litre barrels for roughly 4 months prior to bottling.

The grapes were whole bunch pressed, lightly racked then transferred to a selection of new and used, neutral oak barrels for fermentation. After roughly 10 months maturing on lees, the components were racked, assembled and returned to neutral oak for a further period of maturation. Total time in barrel amounted to 14 months. Partial malolactic fermentation took place spontaneously during the maturation phase, and was eventually blocked by the racking and sulphuring of the wine prior to bottling.