

Mulderbosch Chardonnay Barrel Fermented 2000

Michelangelo International Wine Award 2002 - Gold

The International Wine & Spirit Competition 2002 - Bronze

The South African Trophy Wine Show 2002 - Trophy for best Chardonnay & Best White Wine on Show

A bright, clear, lively greenish yellow colour with pale gold shards. A robust, complex nose with rich, classic Chardonnay fruit, buttered toast, citrus, vanilla and wild herbs. Velvety, buttery, luxurious mouthfeel. The palate smoothed to a voluptuous finish from the extended lees contact, resulting in a long, lingering aftertaste. A meal in itself! Prosciutto ham, duck liver pÃ¢tÃ©; Karoo lamb; honey-glazed roast pork; fresh char-grilled tuna; grilled crayfish with lemon garlic butter; and smoked aubergine salad.

variety : Chardonnay | Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 5.26 g/l pH : 3.31 ta : 6.67 g/l so2 : 104 mg/l fso2 : 22 mg/l

type : White

pack : Bottle **closure :** Cork

Michelangelo International Wine Award 2002 - Gold

2000 Vintage judged as "Trophy winner" and therefore top South African white wine out of 787 entries in the SA Trophy Wine Show 2002.

2000 Vintage won a gold medal in the Chardonnay category at the SA Trophy Wine Show 2002, and was judged as the Top White Wine in South Africa.

The International Wine & Spirit Competition 2002 - Bronze

97 Wine Magazine - March 1999 **** - "A masterpiece - World class".

98 Wine Magazine - October 1999 ****.

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

ageing : Drinking exceptionally well now, but will gain in complexity over the next three to six years.

about the harvest: Made by winemaker Mike Dobrovic from one hundred percent Chardonnay fruit selected for its natural high acidity. The grapes were hand picked from vineyards in the prime Koelenhof area of Stellenbosch. The word "koel" is the Afrikaans word for "cool" and best describes how the area benefits from gentle sea breezes in the summer months.

in the cellar : One hundred percent of the wine was fermented with its own natural indigenous yeast in new French barriques. The wine underwent malolactic fermentation and was left on the lees for ten months during which the barrels were rolled twice a month. After fermentation the wine was lightly filtered and then bottled.

