

## Mulderbosch Faithful Hound 1999

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. Suggested food combinations: Game birds, roast beef and Yorkshire pudding, lamb potjie, steaks, meat stews, ratatouille, strong cheddar cheese.

**variety :** Merlot | 43% Merlot, 42% Cabernet Sauvignon, 9% Cabernet Franc, 6% Malbec

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 3.5 g/l   pH : 3.50   ta : 5.5 g/l   va : 0.59 g/l   so2 : 106 mg/l   fso2 : 56 mg/l

**type :** Red   **wooded**

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

93 John Platters \*\*\*\*, Wine \*\*\*\*, awarded "User-friendly red" Oscar for 1996 by Cape Town's Wine Warehouse

94 John Platters pick of the bunch

95 John Platters \*\*\*\*

96 John Platters \*\*\*

Honorary Diploma - 1999 Expovina international Wine Award in Zurich.

**ageing :** Faithful Hound 97 will gain in intricacy for 4 to 8 years and will be finest after the millennium.

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

**in the cellar :** The mash was cold soaked for three days to extract maximum colour before being inoculated with a cultured yeast. The wine was fermented until dry on the skins in open stainless steel tanks at 30°C after which it was lightly pressed, blended and racked to barrel. A combination of 1st, 2nd and 3rd fill Taransaud Nevers barriques were used. The wine was matured for 16 months to develop complexity before its final blending, light filtration and bottling.

