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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 â€œUser-friendly redâ€ â€œOscarâ€ for 1996 by Cape Townâ€™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 30Â°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.