

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.

Mulderbosch Vineyards

Stellenbosch

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