

## Mulderbosch Chardonnay Barrel Fermented 2012

Green hues are reflected within the wine's straw yellow core. Initially a harmonious balance of ripe tropical and zesty citrus notes envelope the nose, yet peel away to reveal rays of subtle spicy aromas. This restrained, yet vibrant core of complexing characters provides the palate with amplitude, and ensures a mouthwatering finale of generous, yet classy length.

Perfect with thai food; grilled crayfish with lemon and garlic butter; or duck liver pate; veal or pork fillet in a creamy sauce; fresh grilled tuna; Karoo lamb; prosciutto ham or as a meal on its own!

**variety :** Chardonnay | 100% Chardonnay

**winery :** Mulderbosch Vineyards

**winemaker :** Adam Mason

**wine of origin :** Stellenbosch

**analysis :** alc : 13.68 % vol   rs : 3.3 g/l   pH : 3.38   ta : 6.3 g/l   so2 : 140 mg/l   fso2 : 37 mg/l

**type :** White   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **size :** 750ml   **closure :** Cork

2010 Vintage IWC 2013 – Gold (UK)

2010 Vintage 4½ Platter's SA Wines

2009 Vintage IWC 2013 – Silver (UK)

2008 Vintage Old Mutual Trophy Wine – Silver

2007 Vintage Top 100 SA Wines 2011

**ageing :** 6 to 9 years from date of vintage

**about the harvest:** The grapes were handpicked from vineyards on Mulderbosch.

**in the cellar :** After crushing and destemming, the juice was oxidatively handled, only receiving a small addition of sulphur in the settling tank. The juice yield was limited to 550l/ton in order to use only the highest quality fraction with the lowest concentration of phenols. Fermentation took place in a combination of both 225L and 500L barrels, and depending on the batch was either inoculated with a selected strain, or allowed to ferment with the indigenous yeast present in the juice. Once dry, the barrels were sulphured in order to prevent the onset of malo-lactic fermentation, and the wines remained on gross lees until July of the following year when they were racked and lightly filtered before bottling.

BARREL AGEING 100% barrel fermented; 18 months in 50% New, 50% Neutral oak barrels

