

Mulderbosch Faithful Hound White 2015

Golden rich in appearance, the nose exudes fragrant aromas of ripe pears and quince, with a subtle touch of caramelised pie-crust derived from the judicious use of oak. The palate displays silky texture, no doubt from the use of 'antique' Semillon vineyards in Franschhoek, the oldest being planted in 1936. These low-yielding bush-vines planted on gravel soils tend to create wines lacking the exuberant fruit of younger vines, but more than compensate by the rich, scintillating texture they provide. The inclusion of 38% barrel matured Sauvignon Blanc lends a zesty, pithy character to the wine and accounts for the lengthy, citric twist to the finish.

variety : Semillon | 62% Semillon, 38% Sauvignon Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.30 ta : 5.7 g/l so2 : 97 mg/l fso2 : 20 mg/l

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

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

2017 Old Mutual Trophy Wine Show - Gold
2014 Vintage - 93/100 Tim Atkins Report 2016
2014 Vintage 4* Platter's SA Wines
2013 Vintage Best Wine Overall & 94/100 RisCura
White Hot Wine Awards 2015
2013 Vintage 4* Platter's SA Wines
2013 Vintage 92/100 Tim Atkin Report 2015 (UK)

ageing : Up to 10 years from date of vintage

in the vineyard : Semillon 62% (Franschhoek Origin)
Sauvignon Blanc 38% (Elgin, Darling & Stellenbosch Origin)

in the cellar : Whole bunch pressed Semillon was lightly settled overnight before being transferred to 500L French oak barrels for spontaneous fermentation. The wines underwent malo-lactic fermentation and remained on their lees for 12 months before blending and bottling preparations took place. The Sauvignon Blanc component consists of a blend of Elgin and Stellenbosch fruit that was initially tank fermented, then drawn down to neutral 500L French oak barrels for maturation on lees. As with the Semillon component, the wines aged for a period of 12 months on lees before being racked and included in the final blend.

