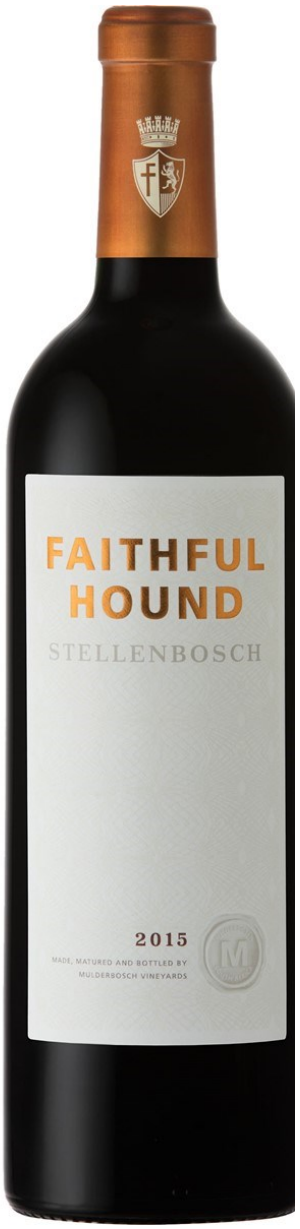
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Mulderbosch Faithful Hound Red 2015



The 2015 vintage needs no introduction having been widely hailed as one of the best in living memory. The wine has a deep, brooding colour with a dark core and a deep mahogany rim. The first nose greets with ripe brambles, touches of cassis and subtle oak-spice. It is generous and inviting, but there's also a subtle nod to classic restraint in aromas of leafy tobacco and freshly turned earth. With each sip, richly textured flavours of Christmas pudding and ripe plums course the palate. Offset by sweetly infused Jamon-Iberico notes this is a layered and complex wine, unveiling successive waves of flavour as it evolves.

Robust enough to be enjoyed on its own, or as an accompaniment to a fine cigar, the 2015 Faithful Hound will reward pairing with venison dishes and rustic fare.

variety : Cabernet Franc | 32% Cabernet Franc, 31% Cabernet Sauvignon, 21% Merlot, 7% Malbec, 9% Petit Verdot

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Western Cape

analysis : **alc :** 14.5 % vol **rs :** 2.4 g/l **pH :** 3.63 **ta :** 5.5 g/l **so2 :** 72 mg/l **fso2 :** 6 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2015 Vintage 92/100 Tim Atkin Report 2017 (UK)
2014 Vintage 92/100 Stephen Tanzer
2013 Vintage 5 stars Platter's SA Wines
2013 Vintage 91/100 Tim Atkins Report 2015 (UK
2013 Vintage 91/100 Vinous (USA)
2012 Vintage 4½ stars Platter's SA Wines
2011 Vintage 4½ stars Platter's SA Wines

in the cellar : After rigorous selection of all five Bordeaux varieties from some of the finest vineyards in the Cape, we have the option of sorting grapes on arrival before destemming begins. The fermentation process is initiated by naturally occurring yeast, and finished by a selected strain, added during the course of fermentation. Gentle extraction and long maceration time are the hallmarks of the winemaking style, followed by barrel maturation.

Barrel Ageing: 30% in new French oak barriques, remainder in 2nd and 3rd fill French oak barriques.