

## Mulderbosch Chardonnay 2001

Pear, citrus and apple on the nose combine with oak vanillas, roasted coffee and almonds to give a complex structure. A fresh, crisp wine with a full, creamy texture and well rounded wood integration on the palate. Serve with Smoked fish carpaccio; linefish; snails; seafood pasta; Thai chicken curry; roast pork; Gentse Waterzooi (Belgian chicken dish).

**variety** : Chardonnay | Chardonnay

**winery** : Mulderbosch Vineyards

**winemaker** : Mike Dobrovic

**wine of origin** : Stellenbosch

**analysis** : alc : 13.0 % vol   rs : 4.2 g/l   pH : 3.38   ta : 7.1 g/l   so2 : 87 mg/l   fso2 : 55 mg/l

**type** : White

**pack** : Bottle   **closure** : Cork

92 John Platterâ€™s \*\*\*\*

Gold at London Wine Challenge

93 John Platterâ€™s \*\*\*\* , Wine \*\*\*\*; 94 SAA, Wine \*\*\*\*

95 John Platterâ€™s \*\*\*\*

96 John Platterâ€™s pick of the bunch

97 John Platterâ€™s pick of the bunch

Wine Spectator â€™ 15 May 1999 â€™ 90/100 points

98 John Platterâ€™s \*\*\*\*.



**ageing** : At a young age it drinks superbly, however, the wine has extraordinary potential to age and can be kept for another five to seven years.

**about the harvest**: Made from 100% Chardonnay grapes that were hand picked in the early morning to ensure coolness.

**in the cellar** : Fifty percent of the wine was fermented in stainless steel tanks and fifty percent was barrel fermented in new wood where it underwent malolactic fermentation and was left on the lees for 8 months. It was then blended and fined before being bottled.