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Mulderbosch Faithful Hound 2000



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 vanillins 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 : Cabernet Sauvignon | 36% Cabernet Sauvignon, 35% Merlot, 17% Malbec, 12% Cabernet Franc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : **alc :** 13.79 % vol **rs :** 2.5 g/l **pH :** 3.49 **ta :** 5.5 g/l **so2 :** 101 mg/l **fso2 :** 41 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

93 Vintage: **** in John Platterâ€™s; **** Wine Magazine - August 1996 edition; awarded â€œUser-friendly Red Oscarâ€ for 1996 by Cape Townâ€™s Wine Warehouse.
95 Vintage: **** in John Platterâ€™s; *** Wine Magazine â€“ September 1998 edition.
96 Vintage: *** in John Platterâ€™s; Honorary Diploma â€“ 1999 Expovina International Wine Award in Zurich.
97 Vintage: *** Wine Magazine â€“ September 2000 edition.
99 Vintage: ***(*) Wine Magazine â€“ December 2001.

ageing : Faithful Hound 2000 will gain in intricacy for 4 to 8 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale, Tukulu, Oak leaf
Age of vines: 10 years
Trellising: Vertical Trellis and bush vines
Vine Density: Â±3 400 vines/ha
Yield: 6.5 tonnes per hectare
Irrigation: Yes, drip and dry land

about the harvest: Picking date: During March and April 2000
Grape Sugar: 24 to 25Â° Balling at harvest
Acidity 7 to 8g/l at harvest
pH at harvest: 3.3 to 3.5

in the cellar : Fermentation temperature: 26-32Â°C

The grapes were handpicked from our vineyards in the prime Koelenhof area of Stellenbosch. The mash was cold soaked for one day 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 30Â°C, after which it was lightly pressed, blended and racked to barrel. A combination of 1st and 2nd fill Taransaud Nevers barriques was used. The wine was matured for 18 months to develop complexity before its final blending, light filtration and bottling.

Wood ageing: 50% in new French and 50% in 2nd fill French for 18 months.
Total production: 3000 x 12