

Mulderbosch Chardonnay Unwooded 2000

A lively, bright and clear wine. The colour of pale straw with a slight green tinge. A bouquet of fresh lime, rosewater and wild honey. The balance between the natural fruit sugars and fruit acids result in a wine that is clean and crisp on the palate.

Serve well chilled between 12-14 degrees. Excellent as an aperitif. Serve with chicken a la king; spaghetti carbonara; pan fried pork medallions with sauteed forest mushrooms; paella; grilled Mediterranean vegetables; grilled calamari with butter and lemon sauce; and warm goats cheese salad on crostini.

variety : Chardonnay | Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : **alc** : 13 % vol **rs** : 2.7 g/l **pH** : 3.36 **ta** : 6.9 g/l **va** : 0.20 g/l **so2** : 125 mg/l **fso2** : 53 mg/l

type : White

pack : Bottle **closure** : Cork

ageing : Although intended for early enjoyment, this wine will gain in complexity with bottle maturation.

in the vineyard : Made by winemaker Mike Dobrovic from grapes hand harvested fifty metres below the snowline in Elgin. The high natural acidity, the delicate cool climate, combined with two classical burgundian clones, result in a wine with complexity rarely achieved in unwooded whites.

about the harvest: The grapes were harvested in the early morning and transported under controlled refrigeration, maintaining a temperature of 12 degrees celcius on their arrival at the cellar.

in the cellar : After being lightly crushed, the juice was allowed to settle overnight before being inoculated with a select yeast culture. It was then cold-fermented in stainless steel tanks. Semi-reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving the fruit character. The wine was then lightly filtered before being bottled.