

## Mulderbosch Chardonnay Barrel Fermented 2001

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Wine Magazine 2003 - 3½ stars

A bright, clear, lively greenish yellow colour with pale gold shards. A robust, complex nose with rich, classic Chardonnay fruit, buttered toast, citrus, vanilla and wild herbs. Velvety, buttery, luxurious mouthfeel. The palate smoothed to a voluptuous finish from the extended lees contact, resulting in a long, lingering aftertaste.

A meal in itself! Prosciutto ham, duck liver pÃctÃ©; Karoo lamb; honey-glazed roast pork; fresh char-grilled tuna; grilled crayfish with lemon and garlic butter; and smoked aubergine salad.

**variety :** Chardonnay | Chardonnay

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 13.47 % vol   rs : 3.9 g/l   pH : 3.31   ta : 6.7 g/l   so2 : 79 mg/l   fso2 : 38 mg/l

**type :** White   wooded

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

97 Vintage: \*\*\*\*(\*)- â€A masterpiece - World classâ€™. Wine Magazine - March 1999 edition.

98 Vintage: \*\*\*\* Wine Magazine - October 1999 edition.

98 Vintage: Trophy winner out of 200 wines entered in the Air France/Preteux Bourgeois â€™Classic Wine Trophy 1999â€™ (white wine category).

2000 Vintage: judged as â€™Trophy winnerâ€™ and therefore Top White Wine in South Africa, out of 787 entries in the SA Trophy Wine Show 2002.

2000 Vintage: won a gold medal and declared the â€™Best Chardonnayâ€™ in the Chardonnay category at the SA Trophy Wine Show 2002.

2001 Vintage: Won a silver medal at the Chardonnay-du-Monde International Competition in France.

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**ageing :** Drinking exceptionally well now, but will gain in complexity with years to come. 8 to 10 years after harvest.

**in the vineyard :** Soil Type: Decomposed Malmesbury Shale, Hutton, Tukululu, Glenrosa

Age of vines: 14 years

Trellising: Vertical trellis/3 cordon

Vine Density: Â± 3 300 vines/ha

Irrigation: Yes, drip irrigation

**about the harvest:** Yield: 4-5 tonnes / ha

Picking date: First and second week of February 2002

Grape Sugar: 23.5Â° Balling

Acidity 7.6

pH: 3.2

**in the cellar :** Fermentation temperature: 18 to 26Â°C.

One hundred percent of the wine was fermented with its own natural indigenous yeast in new French barriques. The wine underwent partial malolactic fermentation and was left on the lees for eleven months, during which the barrels were rolled twice a month. After fermentation the wine was lightly filtered and then bottled.

Wood ageing: 11 months in 100% new French Oak Vicard Barrels

Total production: 260 cases

