

## Mulderbosch Chardonnay 2002

Chardonnay du Monde International Competition 2005, France - Silver  
Chardonnay du Monde International Competition 2003, France - Silver  
USA Wine Spectator - 92/100

Pear, citrus and apple on the nose combine with oak vanillins, nuts and almonds to give a complex structure. A fresh, crisp wine with a full, creamy texture and well rounded wood integration on the palate.

Suggested food combinations: Smoked fish carpaccio; linefish; snails; seafood pasta; Thai chicken curry; roast pork; Gentse Waterzooi (Belgian chicken dish), Roast lamb with rosemary; and Barbequed lamb with honey and mustard basting.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 13.65 % vol   rs : 3.9 g/l   pH : 3.19   ta : 7.0 g/l   so2 : 103 mg/l   fso2 : 50 mg/l

**type :** White   **style :** Dry   **wooded**

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

92 Vintage: \*\*\*\* John Platter; Gold at the London Wine Challenge;

93 Vintage: \*\*\*\* in Wine Magazine; \*\*\*\* John Platter

94 Vintage: Listed with SAA; \*\*\*\* in Wine Magazine

95 Vintage: \*\*\*\* John Platter

96 Vintage: John Platter's "Pick of the Bunch"; 90/100 points in the Wine Spectator "15 May 1999.

98 Vintage: \*\*\*\* John Platter

2002 Vintage: Chardonnay-du-Monde International 2003, France - Silver

2002 Vintage: USA Wine Spectator - 92/100

2002 Vintage: Swiss Airlines International Wine Awards 2004 - Bronze

2005 Vintage: Chardonnay du Monde 2005 - Silver



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

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

Age of vines: 14 years

Trellising: Vertical trellis/3 cordon

Vine Density:  $\hat{A}\pm 3$  300 vines/ha

Yield: 4-5 tonnes per hectare

Irrigation: Yes, drip irrigation

**about the harvest:** Picking date: First and second week of February 2002

Grape Sugar: 24 $\hat{A}$ ° Balling

Acidity 7.8 at harvest

pH at harvest: 3.3

**in the cellar :** Fermentation temperature: 16 to 22 $\hat{A}$ °C.

The grapes were hand picked in the early morning to ensure coolness. Forty percent of the wine was fermented in stainless steel tanks and sixty percent was barrel

fermented in wood where it underwent partial malolactic fermentation and was left on the lees for eight months. It was then blended and fined before being bottled.

Wood ageing: 60% of wine in barrel for 8 months, (half in new, half in second fill).

Total production: 4 000 x 12 cases.