

## Mulderbosch Faithful Hound 2001

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.

Game birds, roast beef and Yorkshire pudding, lamb potjie, steaks, meat stews, ratatouille, strong cheddar cheese.

**variety** : Merlot | 42% Merlot, 36% Cabernet Sauvignon, 12% Cabernet Franc, 8% Malbec, 8% Petit Verdot

**winery** : Mulderbosch Vineyards

**winemaker** : Mike Dobrovic

**wine of origin** : Koelenhof, Stellenbosch

**analysis** : alc : 13.5 % vol rs : 3.7 g/l pH : 3.72 ta : 5.7 g/l so2 : 101 mg/l fso2 : 43 mg/l

**type** : Red **style** : Dry **wooded**

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

93 Vintage: \*\*\*\* in John Platter's; \*\*\*\* Wine Magazine - August 1996 edition; awarded User-friendly Red Oscar for 1996 by Cape Town's Wine Warehouse.

95 Vintage: \*\*\*\* in John Platter's; \*\*\* Wine Magazine "September 1998 edition.

96 Vintage: \*\*\* in John Platter's; Honorary Diploma "1999 Expovina International Wine Award in Zurich.

97 Vintage: \*\*\* Wine Magazine "September 2000 edition.

99 Vintage: \*\*\*(\*) Wine Magazine "December 2001.

**ageing** : Up to 8 years.

**in the vineyard** : Soil Type: Decomposed Malmesbury Shale, Tukulu, Oak leaf

Age of vines: 11 years

Trellising: Vertical Trellis and bush vines

Vine Density:  $\hat{A}\pm$  3 400 vines/ha

**about the harvest**: Yield: 6.5 tonnes / ha

Irrigation: Yes, drip and dry land

Picking date: During March and April 2000

Grape Sugar: 23 - 25 $\hat{A}$ B

Acidity: 7 - 8g/l

pH: 3.3 - 3.5

**in the cellar** : 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 30 $\hat{A}$ 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: 3 000 x 12

