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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 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 : 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: Â± 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 - 25Â°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 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: 3 000 x 12