

Mulderbosch Chardonnay Barrel Fermented 2003

5 Stars - Wine Magazine June 2005 Issue

Fairbairn Capital Trophy Wine Show 2004 - Gold & Trophy Winner in Chardonnay Class

Fairbairn Capital Trophy Show 2005 - Bronze

Silver - International Wine and Spirit Competition (IWSC) 2005

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. Drinking exceptionally well now, but will gain in complexity with years to come.

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

variety : Chardonnay | 100% Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 12.81 % vol rs : 4.6 g/l pH : 3.31 ta : 7.0 g/l so2 : 136 mg/l fso2 : 54 mg/l

type : White **style :** Dry **body :** Full **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: Silver medal at the Chardonnay-du-Monde International Competition in France.

2001 Vintage: Fairbairn Capital Trophy Wine Show 2003 - Bronze

2001 Vintage: Wine Magazine 2003 - 3½ stars

2002 Vintage: Gold medal at the Classic Wine Trophy Competition 2003

2002 Vintage: Chardonnay-du-Monde 2004 - Silver

2003 Vintage: 5 Stars - Wine Magazine June 2005 Issue

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2003 Vintage - International Wine Challenge 2005 - Bronze

ageing : 8 to 10 years after harvest.

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

Age of vines: 16 years

Trellising: Vertical trellis / 3 cordon

Vine Density: Â± 3 300 vines / ha

Irrigation: Yes, drip irrigation

about the harvest: Picking date: Second week of February 2002

Yield: 5 - 6 tonnes per hectare

Grape Sugar: 23.5Â°B at harvest

Acidity: 7.7g/l at harvest

pH at harvest: 3.3

in the cellar : One hundred percent of the wine was fermented (18 to 26Â°C) with its own natural indigenous yeast in new French barriques. The wine underwent partial malolactic fermentation and was left on the lees for nine months, during which the barrels were rolled twice a month. After barrel maturation the wine was lightly filtered and then bottled.



Wood ageing: 9 months in 100% new French Oak Vicard Barrels
Total production: 760 x 12