

Mulderbosch Shiraz 2002

Release Date: August 2004

Deep ruby and strawberry colour with a cerise rim. Freshly milled pepper bouquet with hints of nutmeg and cloves on a berry base. Sleek and flavourful; concentrated fruit with solid quality wood tannins. Well balanced with a long lingering aftertaste.

Serve at 19°C. Ideal with char grilled black mushrooms; moussaka; game birds simmered in red wine; pan-fried pork filled; Ossobucco; and waterblommetjie bredie (a traditional South African lamb stew made with a endemic Cape water lily).

variety : Shiraz | 100% Shiraz

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Western Cape

analysis : alc : 13.79 % vol rs : 3.1 g/l pH : 3.85 ta : 6.1 g/l so2 : 118 mg/l fso2 : 51 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

Fairbairn Capital Trophy Wine Show 2004 - Bronze

ageing : Will gain in complexity with two to eight years of bottle maturation.

in the vineyard : Soil Type: Decomposed Malmesbury Shale, Tukulu, Oak leaf
Age of vines: 5 years
Trellising: Vertical Trellis
Vine Density: $\hat{A}\pm$ 3 300 vines / ha
Irrigation: Yes, drip

about the harvest: Picking date: During March 2002

Yield: 7 tonnes / hectare

Grape Sugar: 24°B at harvest

Acidity: 6g/l at harvest

pH at harvest: 3.8

in the cellar : The grapes were hand picked from our vineyards in the cooler Stanford area. The mash was inoculated with cultured yeast and fermented (28°C) until dry on the skins, after which it was lightly pressed, and then underwent malolactic fermentation in a stainless steel tank before being racked to barrel. The wine was matured for 18 months to develop complexity before its final light fining, filtration and bottling.

Wood ageing: 50% in new French and 50% in 2nd fill French for 18 months.

Total production: 3 520 x 750ml

