

## Mulderbosch Centauri 2002

Glossy ruby colour with a cerise rim. A mixed bag of concentrated blackcurrant, coffee, all spice, cardamom, forest-floor fruit and nutmeg aromas. Voluptuous flavours of ripe plum and intense blackberry combine with ripe tannins and subtle wood vanillinâ€™s to give the wine its lovely complexity.

Serve at 16-18Â°. Ideal with tapenade on crostini; curried butternut soup; game terrine; herb stuffed quail; chicken with tarragon; crispy crackled roast pork; rolled sirloin topped with boletus mushrooms; roast leg of venison; and soft cheese.

**variety :** Cabernet Sauvignon | 44% Cabernet Sauvignon, 44% Cabernet Franc, 12% Petit Verdot

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 13.54 % vol rs : 4.2 g/l pH : 3.72 ta : 6.5 g/l so2 : 138 mg/l fso2 : 51 mg/l

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

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

Fairbairn Capital Trophy Wine Show 2004 - Bronze  
International Wine Challenge 2005 - Bronze

**ageing :** The Beta Centauri 2002 will gain in intricacy over the next 10 â€“ 12 years.

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

Age of vines: 11 years & Petit Verdot - 6 years

Trellising: Vertical Trellis and bush vines

Vine Density: Â± 3 400 vines / ha

Irrigation: Yes, drip and dry land

**about the harvest:** Picking date: During March and April 2002

Yield: 7 tonnes / hectare

Grape Sugar: 23 to 25Â°B at harvest

Acidity: 7g/l at harvest

pH at harvest: 3.3 - 3.5

**in the cellar :** The grapes were handpicked from our vineyards in the prime Koelenhof area of Stellenbosch. The mash was inoculated with cultured yeast. The wine was fermented until dry on the skins, in open stainless steel tanks between 24Â° - 30Â° C, after which it was pressed, blended and then underwent malolactic fermentation in the tank before being racked to barrel. Only new Taransaud Nevers barriques was used. The wine was matured for 18 months to develop complexity before its final blending, light filtration and bottling.

Total production: 6 500 x 750ml.

Wood ageing: 100% in new French Oak for 18 months.

