



## MULDERBOSCH

### MULDERBOSCH CHARDONNAY 2008

#### VITICULTURAL PRACTICES

<b>Name of Wine</b>	Mulderbosch Chardonnay 2008
<b>Varietal</b>	Chardonnay
<b>Area</b>	Stellenbosch
<b>Soil Type</b>	Tukulu, Glenrosa, Hutton, Decomposed Malmesbury Shale
<b>Age of vines</b>	19 to 20 years
<b>Trellising</b>	Vertical trellis / 3 cordon wire
<b>Vine Density</b>	± 3 300 vines / ha
<b>Yield</b>	7.5 tons
<b>Irrigation</b>	Yes, drip irrigation
<b>Picking date</b>	8 - 16 February 2008
<b>Grape Sugar</b>	23.1 ° Balling at harvest
<b>Acidity</b>	7.0 at harvest
<b>pH at harvest</b>	3.49 at harvest
<b>Total production</b>	4771 x 12

#### WINEMAKING PRACTICES

<b>Fermentation temperature</b>	13° – 25° C
---------------------------------	-------------

#### **Method**

The grapes were hand picked from the Koelenhof area and spent two hours on the skins, after which it was pressed to tank and cold settled overnight. 35% of the wine was fermented in stainless steel tanks. The remainder of the wine was fermented with its own indigenous yeast in French oak barrels, 76% in new barrels and 24% in second fill barrels. The wine underwent no malolactic fermentation and was left on the gross lees for eight months. It was then lightly fined and filtered before being bottled.

**Wood ageing:** 65% in French Oak (225L) barrels for 8 months blended with 35% tank fermented.

#### WINE DETAILS

<b>Residual Sugar</b>	7.97 g/l	<b>pH</b>	3.43	<b>Total SO2</b>	116
<b>Alcohol</b>	13.26%	<b>Total Acid</b>	6.55g/l	<b>Free SO2</b>	27

**Maturation potential** This wine is drinking beautifully now, but has the ability to mature for another 4 to 7 years.

#### TASTING NOTES

Lime zest, mineral salts, ripe cut pear and flint notes dance a merry jig on the nose whilst an array of white nectarine, oatmeal and even a hint of walnut tempt the palate. A rich textured mid palate and complex spicy oak nuances are supported with an invigorating/fresh acidity that yields to a persistent finish and farewell notes of pecan pie and squashed grapefruit that linger on and indulge your senses.

#### SUGGESTED FOOD COMBINATIONS

Fresh Tuna Carpaccio; duck roasted with a ginger-citrus sauce; snails; roast lamb with rosemary; seafood pasta and smoked fish spring rolls.

#### ACCOLADES

- 2008 Vintage:** ★★★★★ John Platter
- 2007 Vintage:** 90/100 in Wine Enthusiast,
- 2006 Vintage:** ★★★★★ in John Platter
- 2005 Vintage:** ★★★★★ in John Platter
- 2004 Vintage:** ★★★★★ in John Platter; 89/100 in USA Wine Spectator (October 2007 issue)
- 2003 Vintage:** ★★★★★ in John Platter
- 2002 Vintage:** Won a silver medal at the Chardonnay-du-Monde International Competition in France; ★★★★★ in John Platter; 92/100 in USA Wine Spectator
- 1999 Vintage:** 90/100 points in the Wine Spectator – 15 May 1999.
- 1995 Vintage:** ★★★★★ John Platter
- 1998 Vintage:** ★★★★★ John Platter
- 1996 Vintage:** John Platter's 'Pick of the Bunch'
- 1994 Vintage:** Listed with SAA; ★★★★★ in Wine Magazine
- 1993 Vintage:** ★★★★★ in Wine Magazine; ★★★★★ John Platter
- 1992 Vintage:** ★★★★★ John Platter; Gold at the London Wine Challenge

