



MULDERBOSCH

CHARDONNAY BARREL FERMENTED



VINTAGE	2012
REGION	Stellenbosch
VARIETY	Chardonnay
BARREL AGEING	100% barrel fermented; 18 months in 50% New, 50% Neutral oak barrels
ANALYSES	Residual Sugar 3.3 g/l pH 3.38 Alcohol 13.68 % Total Acid 6.3 g/l Free SO ₂ 37 mg/l Total SO ₂ 140 mg/l

MATURATION 6 – 9 years from date of vintage

METHOD After crushing and destemming, the juice was oxidatively handled, only receiving a small addition of sulphur in the settling tank. The juice yield was limited to 550l/ton in order to use only the highest quality fraction with the lowest concentration of phenols. Fermentation took place in a combination of both 225L and 500L barrels, and depending on the batch was either inoculated with a selected strain, or allowed to ferment with the indigenous yeast present in the juice. Once dry, the barrels were sulphured in order to prevent the onset of malo-lactic fermentation, and the wines remained on gross lees until July of the following year when they were racked and lightly filtered before bottling.

TASTING NOTES Green hues are reflected within the wine's straw yellow core. Initially a harmonious balance of ripe tropical and zesty citrus notes envelope the nose, yet peel away to reveal rays of subtle spicy aromas. This restrained, yet vibrant core of complexing characters provides the palate with amplitude, and ensures a mouthwatering finale of generous, yet classy length.

ACCOLADES 2010 Vintage IWC 2013 – Gold (UK)
2010 Vintage ★★★★★ Platter's SA Wines
2009 Vintage IWC 2013 – Silver (UK)
2008 Vintage Old Mutual Trophy Wine – Silver
2007 Vintage Top 100 SA Wines 2011