



MULDERBOSCH FAITHFUL HOUND



VINTAGE	2019	
REGION	Stellenbosch, South Africa	
VARIETIES	29% Cabernet Franc, 25% Cabernet Sauvignon, 22% Merlot, 12% Malbec and 12% Petit Verdot.	
BARREL AGEING	18 months in French oak barriques, 30% in new and the remainder in 2nd and 3rd fill French oak barriques.	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 2.0 g/l	Total Acid: 5.6 g/l
	pH: 3.60	Free SO ₂ : 21 mg/l
	Alcohol: 13.0%	Total SO ₂ : 102 mg/l

TASTING NOTES

2019 tells the tale of two harvesting seasons – the first easy with good weather conditions and great grape analyses up until the end of February, and the second challenging, characterized by slow ripening following cold, rainy weather in March.

The temperatures started dropping and nights were plain cold! Sugars accumulation almost stood still for a few weeks and then, the harvest pulled itself together. Fruit expression and structure are hallmarks and rarely do they go together with so much gusto as in 2019. The patient winemakers would be the good winemakers this vintage.

Appearance: Bright ruby red, dark core with slight brick red edges.

Nose: Alluring earthy aromas at first, brambleberry, boysenberry and cassis later. Cinnamon, bay leaves and cocoa leading the nose to the palate.

Palate: Dense core of dark fruit with some sweeter chocolate, vanilla flavours rounding off the first impression. Being a blend led by Cab (both Franc and Sauvignon) there is no shortage of power and sustainability, but there is also a sense of meekness to the wine. There is an elegance that's never overbearing and very seductive.

This wine will be able to last for 15 years, but has the ability to be enjoyed right away – you choose.

ACCOLADES	2019 Vintage 91/100 Tim Atkin Report 2021
	2017 Vintage ★★★★★☆ Platter's SA Wines
	2016 Vintage 92/100 Decanter (UK)
	2015 Vintage 92/100 Tim Atkin Report 2017 (UK)
	2014 Vintage 92/100 Stephen Tanzer