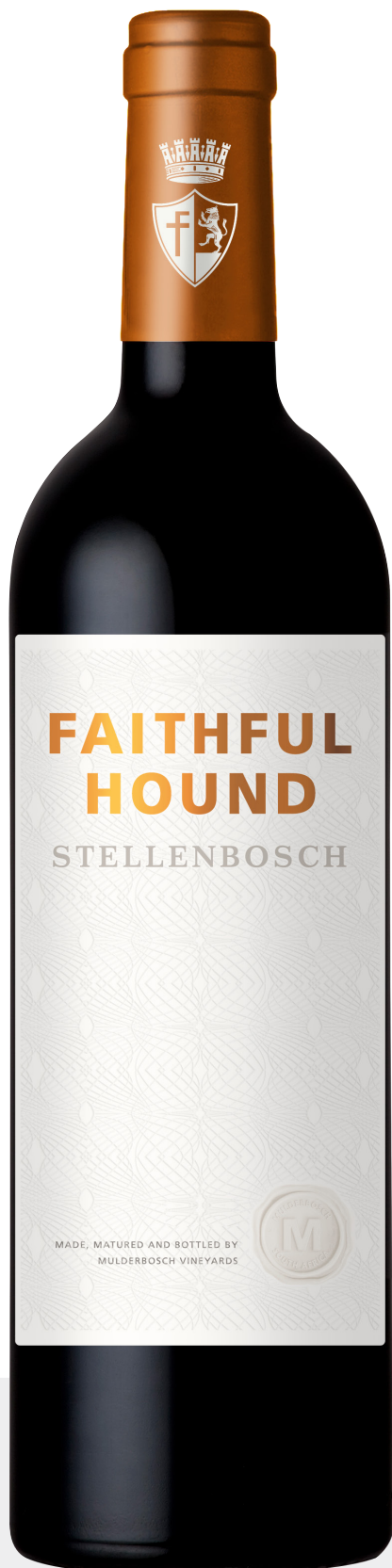




MULDERBOSCH FAITHFUL HOUND



VINTAGE	2016
REGION	Stellenbosch
VARIETIES	33% Cabernet Sauvignon 20% Cabernet Franc 19% Merlot 17% Malbec 11% Petit Verdot
BARREL AGEING	16 months in French oak barriques, 30% in new and the remainder in 2nd and 3rd fill French oak barriques.
ANALYSIS	Residual Sugar 1.1 g/l pH 3.74 Alcohol 13.5% Total Acid 5.1 g/l Free SO ₂ 13 mg/l Total SO ₂ 62 mg/l
METHOD	After rigorous selection of all five Bordeaux varieties from some of the finest vineyards in Stellenbosch, we have the option of sorting grapes on arrival before destemming begins. The fermentation process is initiated by naturally occurring yeast, and finished by a selected strain, added during the course of fermentation. Gentle extraction and long maceration time are the hallmarks of the winemaking style, followed by barrel maturation.
TASTING NOTES	<p>A pronounced cassis aroma characterizes the first nose, but this is followed by dried figs, dates and hints of clove. This initial wave of fruit yields to a subtle forest-floor quality that hints at a classically styled wine.</p> <p>The palate entry is soft and displays a fine chalky texture. Fruit aromas apparent on the nose follow onto the palate as fleshy ripe flavours but find balance with an earthy, savoury character, maintaining the wine's poise.</p> <p>A classic blend of noble red varieties, the wine displays both serious structure and delightful fruit making it approachable in its youth, but undoubtedly worthy of cellaring, where it will gain further dimension with age.</p>
ACCOLADES	2016 Vintage 92/100 Tim Atkin Report 2018 (UK) 2015 Vintage 92/100 Tim Atkin Report 2017 (UK) 2014 Vintage 92/100 Stephen Tanzer 2013 Vintage ★★★★★ Platter's SA Wines 2011 Vintage Top 100 Wine Spectator List (USA)