



MULDERBOSCH

SRP
\$23.99

CHARDONNAY 2004

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Stellenbosch
Soil Type:	Decomposed Malmesbury Shale, Hutton, Tukulu, Glenrosa
Age of Vines:	15 - 16 years
Trellising:	Vertical trellis / 3 wire cordon
Yield:	5.7 tons/ha
Irrigation:	Drip
Picking Date:	Mid-February 2004
Grape Sugar:	24° B
Acidity:	7.5g/l
pH at Harvest:	3.3

WINEMAKING PRACTICES

Fermentation Temperature: 18-25°C

Method:

The grapes were handpicked in the cool early morning hours. 45% of the wine was fermented in stainless steel tanks, while the remainder was fermented with its own natural yeast in French oak barrels, half new and half second fill. The wine underwent no malolactic fermentation and was aged on its lees for eight months. The wooded and unwooded components were then blended, and the wine was lightly fined and filtered before bottling. It was matured for an additional 8 months in bottle before release.

Wood aging:

55% of the wine was aged in French oak (half new, half second fill) for 8 months.

TECHNICAL DETAILS

RS:	4.8 g/l	pH:	3.25
TA:	7 g/l	Alcohol:	13%

Maturation potential: 5 years, with proper storage

TASTING NOTES

This dazzling Chardonnay from heralded winemaker Mike Dobrovic flaunts alluring aromas and rich, complex flavors of pear, green apple, citrus, and almonds. Crisp and fresh, it balances bright fruit flavors with intriguing nuances of vanilla, nuts and toast.

RATINGS

89 points, Wine Spectator

