



# MULDERBOSCH

## CHARDONNAY 2007

### VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Stellenbosch
Soil Type:	Tukulu, Glenrosa, Hutton, Decomposed Malmesbury Shale
Age of Vines:	18 - 19 years
Trellising:	Vertical trellis / 3 wire cordon
Yield:	7.5 tons/ha
Irrigation:	Drip
Picking Date:	February 8-16, 2006
Grape Sugar:	23.1° B
Acidity:	7.0 g/l
pH at Harvest:	3.49

### WINEMAKING PRACTICES

Fermentation Temperature: 13-25°C

#### Method:

The grapes were handpicked from the Koelenhof area. After being left on their skins for two hours, the grapes were pressed to tank and the juice was cold settled overnight. 35% of the wine was fermented in stainless steel tanks, while the remainder was fermented with its own natural yeast in French oak barrels. 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:

65% of the wine was aged for 8 months in 225 liter French oak barrels (76% new, 24% second fill).

### TECHNICAL DETAILS

RS:	6.46 g/l	pH:	3.32
TA:	5.64 g/l	Alcohol:	13.5%

Maturation potential: 5 years, with proper storage

### TASTING NOTES

This dazzling Chardonnay flaunts alluring aromas and rich, complex flavors of pear, green apple, citrus, and almonds, coupled with hints of orange blossom. Crisp and fresh, it balances bright fruit flavors with intriguing nuances of vanilla, nuts and toast.

### TASTING NOTES

90 points *Wine Spectator*, 90 points *Wine Enthusiast*

