



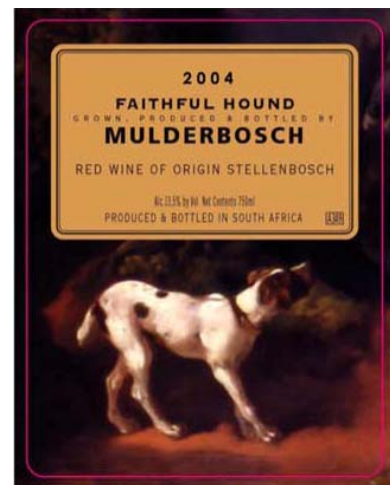
SRP
\$21.99

MULDERBOSCH

FAITHFUL HOUND 2004

VITICULTURAL PRACTICES

Varietal:	47% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot, 8% Malbec, 5% Cabernet Franc
Appellation:	Stellenbosch
Soil Type:	Decomposed Malmesbury Shale, Tukulu, Oak Leaf
Age of Vines:	8-11 years
Trellising:	Vertical Trellising and Bush Vines
Yield:	8 tons/ha
Irrigation:	Some drip
Picking Date:	Mid-February – late March 2004
Grape Sugar:	23 - 25° B
Acidity:	3.49 g/l
pH at Harvest:	3.5



WINEMAKING PRACTICES

Fermentation Temperature: 28°C

Method:

The grapes were handpicked and crushed into stainless steel fermenters, and the must was cold soaked overnight. Fermentation began naturally, and the must was then inoculated with selected yeasts and fermented until dry. After pressing, the wine underwent malolactic fermentation and was then blended and racked to barrels for maturation. It was lightly fined and filtered before bottling.

Wood aging: 18 months in French oak barrels, 50% new and 50% second fill.

TECHNICAL DETAILS

RS: 3.7 g/l	pH: 3.85
TA: 6.1 g/l	Alcohol: 13.5%

Maturation potential: 5-7 years with proper storage

TASTING NOTES

This supple Bordeaux blend was created by the legendary Mike Dobrovic as a tribute to Boes ("Bushy" in Afrikaans), the loyal dog who kept watch over Mulderbosch farm for nearly three years after his owner's death, waiting beneath an oak tree for the return of his beloved master. Enticing aromas of blackcurrant, mulberry, coffee, and spice lead to intense flavors of ripe plum, blackberry, and licorice enhanced by signature Bordeaux notes of tobacco, forest floor and graphite.

RATINGS

88 points, Wine Enthusiast