

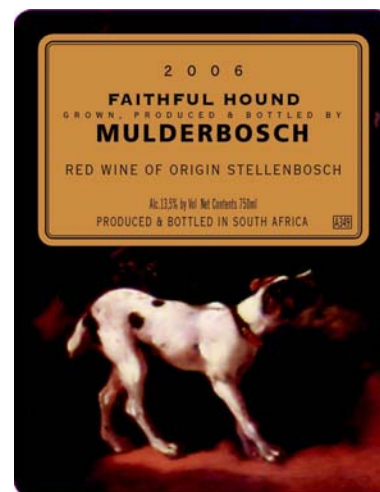


# MULDERBOSCH

## FAITHFUL HOUND 2006

### VITICULTURAL PRACTICES

Varietals:	41% Cabernet Sauvignon, 36% Petit Verdot, 10% Cabernet Franc, 9% Merlot, 4% Malbec
Appellation:	Stellenbosch
Soil Type:	Decomposed Malmesbury Shale, Tukulu, Oakleaf
Age of Vines:	10-19 years
Trellising:	Bush Vines and Vertical Trellising
Yield:	8 tons/ha
Irrigation:	Some drip
Picking Date:	Mid-February – late March 2006
Grape Sugar:	23 – 24.5° B
Acidity:	3.6 – 6.0 g/l
pH at Harvest:	3.4 – 3.6



### WINEMAKING PRACTICES

Fermentation Temperature: 22 – 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 in tank and was then blended and racked to barrels for maturation. It was lightly fined and filtered before bottling.

Wood aging: 18 months in 225 liter French oak barrels, 42% new and 58% second fill.

### TECHNICAL DETAILS

RS: 5.9 g/l	pH: 3.56
TA: 5.7 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

90 points *Wine Spectator*