



MULDERBOSCH

SRP
\$34.99

SHIRAZ 2004

VITICULTURAL PRACTICES

Varietal:	86% Shiraz, 12% Petit Verdot
Appellation:	Western Cape
Soil Type:	Decomposed Malmesbury Shale, Tukulu, Oak Leaf
Age of Vines:	7 years
Trellising:	3 Wire Vertical Cordon
Yield:	Approximately 5 tons/ha
Irrigation:	Drip
Picking Date:	March 18 -24, 2004
Grape Sugar:	22.5 - 24° B
Acidity:	6 g/l
pH at Harvest:	3.66

WINEMAKING PRACTICES

Fermentation Temperature: 22-30°C

Method:

The grapes were handpicked from prime vineyards in Stellenbosch and in the cooler Stanford area. After a saignée was drawn off, the must was inoculated with selected yeast cultures and was fermented on the skins until dry. The grapes were then lightly pressed and the wine was run into stainless steel tanks, where it underwent malolactic fermentation. It was racked to barrel for aging and was lightly fined and filtered before bottling.

Wood aging: 19 months in 100% new French Allier oak.

TECHNICAL DETAILS

RS: 2.75 g/l	pH: 3.87
TA: 5.7 g/l	Alcohol: 14.5%

Maturation potential: 10+ years with proper storage.

TASTING NOTES

This dense, inky Shiraz displays concentrated flavors of blackberry, black cherry, pepper, and spice backed by an intense smoky, meaty character and subtle hints of violet. Powerful and complex, this brooding blockbuster boasts a lengthy finish and a solid tannic structure that will allow it to age for at least a decade.

RATINGS

92 points, Wine Spectator

