



MULDERBOSCH

Single Vineyard Cabernet Franc

For a select group of dialed-in wine professionals, it's common knowledge that the South African wine industry is booming. Today, the wines aren't just good; they are some of the greatest values ever, making South Africa the most exciting place on the planet for wine production. Mulderbosch Vineyards, founded by Larry Jacobs and Mike Dobrovic in 1989, stands as a testament to visionary optimism. Initially a neglected fruit farm in Stellenbosch, the property had no history of viticulture. Nevertheless, Jacobs and Dobrovic recognized its potential and embarked on a journey to transform it into one of the region's most distinguished wine estates.

The terroir of Stellenbosch is characterized by varied soils and topography, including Malmesbury shale, Table Mountain sandstone, sandy duplex, and decomposed granite. The estate's hills, slopes, and valleys benefit from the cooling influence of the nearby False Bay, just 14 kilometers away. This proximity to the ocean ensures a temperate climate, facilitating slow ripening and resulting in grapes with balanced acidity and expressive flavors. Such conditions are ideal for cultivating a diverse range of grape varieties, including Sauvignon Blanc, Chenin Blanc, Chardonnay, Pinot Noir, Pinot Meunier, and Cabernet Sauvignon.

Farming practices at Mulderbosch are rooted in sustainability and ecological responsibility. In the winery, traditional techniques are combined with modern innovations to create wines that reflect their terroir and varietal purity. The solar-powered cellar is equipped with a variety of fermentation and aging vessels, from stainless steel tanks to large wooden foudres and small barriques. This flexibility allows the fermentation process to be tailored to each wine's unique needs. By minimizing intervention during fermentation and aging, they ensure that the natural characteristics of the fruit shine through.

The Single Vineyard Cabernet Franc is sourced from a vineyard on the Mulderbosch farm where it thrives on the free draining 'koffieklip' soils of the Southern slopes of Stellenbosch Kloof, 12-odd kilometres from False Bay. After undergoing daily pump-overs and a generous 4 weeks on skins, it completes malolactic fermentation before aging for 21 months. Maturation occurs in a combination of French oak barrels (50% new, 50% 2nd fill) and a single foudre, ensuring a harmonious balance between fruit intensity and oak integration.

LOCATION

South Africa, Stellenbosch

SOIL

Sandstone and granite

ELEVATION

65-70 Meters

FARMING

Sustainable

VARIETIES

Cabernet Franc

AGE OF VINES

20 years-old

FERMENTATION

Daily pump-overs, 4 weeks on skins before pressing took place until malolactic fermentation

AGING

21 months in French oak 300L barrels (50% new and 50% 2nd fill) and in one foudre

ACCOLADES

91 – 2020, *Tim Atkins*

90 – 2020, *James Suckling*

91 – 2018, *James Suckling*

90 – 2017, *Vinous Media*

90 – 2015, *Vinous Media*

