



# MULDERBOSCH

## Estate Blend

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For the initiated few, those steeped in the subtleties of viticulture, the allure of South African wines is no secret. This isn't just about good wine anymore; it's about greatness, an unparalleled value proposition that positions South Africa at the zenith of the wine world. 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 was devoid of any vinous heritage. Yet, Jacobs and Dobrovic saw not desolation, but destiny. Their inaugural vintage in 1992 garnered immediate acclaim, establishing Mulderbosch as a name to be recognized.

Stellenbosch's terroir is a veritable mosaic—ancient soils like Malmesbury shale, Table Mountain sandstone, sandy duplex, and decomposed granite—some of the oldest and most venerable soil on Earth. Cradled in a concave valley floor, the estate is bordering the Atlantic Ocean benefiting from the cooling influence of the nearby False Bay, a mere 14 kilometers away. This maritime influence ensures a temperate climate, allowing slow, deliberate ripening, yielding grapes of poised acidity and vivid flavor.

In the winery, traditional techniques are combined with modern innovations to create wines that reflect their terroir and varietal purity. The solar-powered sanctuary houses an array of fermentation and aging vessels: stainless steel tanks, 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.

Mulderbosch believes that their estate wine encapsulates their past, present, and future. This meticulously crafted red blend, made with only estate Cabernet Franc, showcases a finessed and finely balanced profile that reflects the estate's rich heritage and commitment to quality. Grown exclusively on Mulderbosch's diverse soils, the grapes undergo parcel separation and light punch downs during fermentation in stainless steel. Afterward, the wine matures for 16 months in 300L French oak barrels, carefully selected to enhance complexity while preserving fruit purity. With 30% new oak and a blend of 30% 2nd fill, and 40% 3rd fill and older barrels, this blend promises layers of complexity that will evolve gracefully over time.

### LOCATION

*South Africa, Stellenbosch*

### SOIL

*Malmesbury shale, sandstone, sandy duplex, and granite*

### ELEVATION

*65 Meters*

### FARMING

*Sustainable*

### VARIETIES

*Cabernet Franc, Petit Verdot, Merlot*

### AGE OF VINES

*10-35 years-old*

### FERMENTATION

*Parcel separation into stainless steel, light punch down during fermentation*

### AGING

*16 months in 300L French oak barrels (30% new, 30% 2nd fill, 40% 3rd fill and older)*

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### ACCOLADES

90 – 2022, *James Suckling*

92 – 2021, *Tim Atkins*

91 – 2021, *James Suckling*

