



MULDERBOSCH

Faithful Hound

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 Faithful Hound epitomizes Bordeaux's esteemed blending traditions, meticulously crafted from select vineyards near False Bay and premium sites in Bottelary. This harmonious blend showcases Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, and Malbec, sourced from 10 to 35-year-old vines rooted in shale-rich soils. After aging for 14 months in neutral French oak barrels (80%) and stainless steel tanks on lees (20%), Faithful Hound elegantly marries old-world finesse with the lush fruit generosity synonymous with Stellenbosch, offering a rich palate of nuanced flavors and a lasting, sophisticated finish.

LOCATION

South Africa, Stellenbosch

SOIL

Malmesbury shale, sandstone, sandy duplex, and granite

ELEVATION

65 Meters

FARMING

Sustainable

VARIETIES

Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Malbec

AGE OF VINES

10-35 years-old

FERMENTATION

All parcels fermented separately, mostly natural

AGING

14 months of neutral (3rd fill and older) French oak barrels (80%) and stainless steel tank on lees (20%)

ACCOLADES

90 – 2022, *James Suckling*

90 – 2020, *James Suckling*

92 – 2016, *Decanter*

