



## Mulderbosch Chenin Blanc Steen OP Hout

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Wine Club Price  
\$12.79

- Style – New World
- Region or Area – Western Cape, South Africa
- Grapes – 100% Chenin Blanc
- Designation – Sourced
- Vintage – 2013
- Color – Pale white yellow
- Nose – Mango, Papaya, grapefruit, subtle oak
- Palate – Bright refreshing acidity, lush mouthfeel mid-palate
- Finish – Clean long rewarding finish
- Process – 10% in new French oak, 90% stainless steel tanks for eight months –
- **Pair with** shellfish; grilled tuna; grilled sardines; lemon and herb roast chicken; vegetable stews; Bobotie – Cape Malay dish of baked savory





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## Mulderbosch Sauvignon Blanc

Wine Club Price  
\$17.49

- Style – New World
- Region or Area – Western Cape, South Africa
- Grapes – 100% Sauvignon Blanc
- Designation – Sourced
- Vintage – 2013
- Color – Pale yellow-green
- Nose – Green figs, grapefruit, lime, delicate floral
- Palate – Noticeably well balanced fruit to acid ratio, lovely minerality nuance
- Finish – Clean finish with a lingering savory element
- Process – No aging, long fermentation on the lees, low use of preservatives
- **Pair with Seafood and shellfish**





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## Mulderbosch Chardonnay

Wine Club Price  
\$16.89

- Style – New World
- Region or Area – Stellenbosch
- Grapes – 100% Chardonnay
- Designation – Estate grown and produced
- Vintage – 2013
- Color – Pale golden-green
- Nose – Rich creamy aromatic, citrus, nutmeg, cardamon
- Palate – Lush, rich, balanced with acid, chalky texture, tropical fruits
- Finish – Clean long very mellow essence of lime
- Process – 15% in new French oak, 85% stainless steel tanks for nine months
- **Pair with** cheese course, pork tenderloin with chutney reduction





## Mulderbosch Cabernet Sauvignon Rosé

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- Style – New World
- Region or Area – Coastal Region, South Africa
- Grapes – 100% Cabernet Sauvignon
- Designation – Sourced
- Vintage – 2013
- Color – Deep Pink
- Nose – blood-orange, cherry-drops, black currant cordial, fragrant sandalwood
- Palate – Cherry, watermelon, lively acidity
- Finish – Lush with zest
- Process – No aging
- **Pair with** seared tuna steaks, veal limone, poached salmon, asparagus quiche, vegetable spring rolls dipped in soy sauce, ideal with sushi

Wine Club Price  
\$10.59





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## Mulderbosch Faithful Hound

- Style – New World
- Region or Area – Stellenbosch
- Grapes – 29% Cabernet Sauvignon; 27% Cabernet Franc; 21% Merlot; 13% Malbec; 10% Petit Verdot Designation – Estate grown and produced
- Vintage – 2012
- Color – Deep Ruby Red
- Nose – Herbs, cigar box, sandalwood, dark berry, plum
- Palate – Powder like tannin, savory
- Finish – Long and balanced
- Process – 18 months in French oak
- **Pair with** grilled meats, crème or tomato based pasta

Wine Club Price  
\$18.39





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## Man Vintners Pinotage

- Style – New World
- Region or Area – Coastal Region
- Grapes – Pinot Noir and Cinsaut
- Vintage – 2013
- Color – Ruby Red
- Nose – Berries, cherry, plum, toastiness
- Palate – Medium body, nice fruit
- Finish – Pleasant finish, lingers
- Process –
- **Pair with** grilled meats, crème or tomato based pasta

Wine Club Price  
\$10.00





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## Spice Route Grenache

- Style – New World
- Region or Area – Swartland
- Grapes – Grenache
- Vintage – 2012
- Color – Deep Red
- Nose – Red and dark fruits, spice
- Palate – Red and dark fruits, plum tomato, pepper, spice
- Finish – Long and balanced
- Process – 15 months in old French oak
- **Pair with grilled meats**

Wine Club Price  
\$20.14





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## Spice Route Chakalaka

Wine Club Price  
\$18.20

- Style – New World
- Region or Area – Stellenbosch
- Grapes – Syrah, Moureudre, Grenache, Tannat, Petit Sirah
- Vintage – 2012
- Color – Red with Purple Streaks
- Nose – Smoky cloves and savory notes give way to a plum and black cherry nose with hints of intense oak spice
- Palate – Medium bodied with well-integrated oak and fruit, this wine has a smooth tannin structure
- Finish – Long, balanced lingering spice flavor
- Process – 18 months in French oak
- **Pair with** grilled meats, crème or tomato based pasta

