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Mulderbosch Sauvignon Blanc 2005

Clear, lively green apple hues. A tropical nose packed with guava, ripe and green fig, granadilla, litchi, gooseberry and a hint of green pepper - yet still maintaining a complex character of nettle and freshly cut grass. The mouth-filling ripe fruit is supported by crisp acid.

Serve at 12 â€“ 15Â°C. Serve with fresh asparagus; char-grilled artichokes; oysters; grilled line fish and shellfish; calamari; smoked salmon; seafood paella; chicken Ã la king; and oven baked goatâ€™s milk cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 12.1 % vol **rs :** 5.0 g/l **pH :** 3.07 **ta :** 8.0 g/l **so2 :** 136 mg/l **fso2 :** 53 mg/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

93 Vintage: ****(*) in John Platterâ€™s; SA Young Wine Show: Gold; SAA White Wine Trophy.
94 Vintage: *****; SAA Wine List; HHHH Wine Magazine November 1994 edition.
95 Vintage: ****(*)in John Platterâ€™s; the only SA Gold Medal winner at USA Intervin; only SA selection in the German â€œ Top 100 Wines of the Worldâ€ list for 1996; on SAA Wine List.
96 Vintage: in the John Platterâ€™s: â€œBest of the Bunchâ€, superior Cape Quality; **** Wine Magazine - October 1996 edition.
97 Vintage: in the John Platterâ€™s: â€œBest of the Bunchâ€, superior Cape Quality; **** Wine Magazine â€“ November 1997 edition and April 1998 edition.
98 Vintage: **** in John Platterâ€™s (nudging *****); SAA Business Class Top Ten.
00 Vintage: ****(*)in John Platterâ€™s.
01 Vintage: ***(*) in John Platterâ€™s; One of USA Wine Spectatorâ€™s 100 Wines of 2001; **** Wine Magazine â€“ August 2001 edition.
03 Vintage: Michelangelo International Wine Awards 2003 - Silver
US Wine Spectator - Top 100 Wines of 2003 (No.28)
92/100 Smart Buy & one of Top 100 Wines for 2003 in USA Wine Spectator â€“ September 2003
****(*) in John Platter
04 Vintage: ****(*) in John Platter's; ***(*) in Wine Magazine June 2005

ageing : The wine should be enjoyed young but may be kept for three to seven years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale, Tukulu.
Age of vines: 15 years
Trellising: Bush vines and 3 wire vertical shoot position trellis
Vine Density: 3 300 vines / ha
Yield: 6.2 tonnes per hectare
Irrigation: Yes, drip

about the harvest: Picking date: 14th of January to mid February 2005
Grape Sugar: 20 to 24.5Â° Balling
Acidity: 7.6 â€“ 15.2 g/l at harvest
pH at harvest: 3.1 â€“ 3.45
Total production: 14 500 x 12

The grapes were harvested, crushed and pressed.

in the cellar : After this the must was cold settled for two days and racked before being inoculated with a variety of selected yeast cultures. The wine was fermented cold and given lees contact. Reductive winemaking techniques were applied to preserve the fruit character throughout blending and bottling glass.
Fermentation temperature: 13 â€“ 16Â°C
Wood ageing: None