

## Mulderbosch Sauvignon Blanc 2007

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. For the distinctive palate.

Serve at 12 - 15°C. Serve with fresh asparagus; char-grilled artichokes; oysters; grilled line fish and shellfish; calamari; smoked salmon; seafood paella; chicken à la king; and oven baked goat's milk cheese.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch/Elgin

**analysis :** alc : 12.71 % vol   rs : 4.7 g/l   pH : 3.22   ta : 7.2 g/l   so2 : 128 mg/l   fso2 : 28 mg/l

**type :** White   **style :** Dry   **taste :** Fruity

**pack :** Bottle   **closure :** Cork

93 Vintage: \*\*\*\*(\*) in John Platter'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 Platter's; the only SA Gold Medal winner at USA Intervin; only SA selection in the German Top 100 Wines of the World list for 1996; on SAA Wine List.  
96 Vintage: in the John Platter's: Best of the Bunch, superior Cape Quality; \*\*\*\* Wine Magazine - October 1996 edition.  
97 Vintage: in the John Platter's: Best of the Bunch, superior Cape Quality; \*\*\*\* Wine Magazine November 1997 edition and April 1998 edition.  
98 Vintage: \*\*\*\* in John Platter's (nudging \*\*\*\*); SAA Business Class Top Ten.  
00 Vintage: \*\*\*\*(\*) in John Platter's.  
01 Vintage: \*\*\*(\*) in John Platter's; One of USA Wine Spectator's 100 Wines of 2001; \*\*\*\* Wine Magazine 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 September 2003  
\*\*\*\*(\*) in John Platter  
04 Vintage: \*\*\*\*(\*) in John Platter's; \*\*\*(\*) in Wine Magazine June 2005  
05 Vintage: 90/100 is USA Wine Spectator November 2005 edition; \*\*\*\* in John Platter  
06 Vintage: Rated 91/100 by Steve Tanzer's International Wine Cellar (USA); \*\*\*\* in John Platter

**in the vineyard :** Soil Type: Decomposed Malmesbury Shale, Tukulu, Hutton

Age of vines: 4 to 25 years

Trellising: Bush vines and 3 wire vertical shoot position trellis

Vine Density: 3 300 vines / ha

Yield: 6.0 to 8.0 tonnes per hectare

Irrigation: Yes, drip

**about the harvest:** Picking date: From the 22th of January to the 1st of March 2007

Grape Sugar: 19.5 to 23.7°B

Acidity: 7.0 - 11.3 g/l at harvest

pH at harvest: 3.1 - 3.40

Total production: 18 500 x 12

The grapes were harvested, crushed and pressed.

