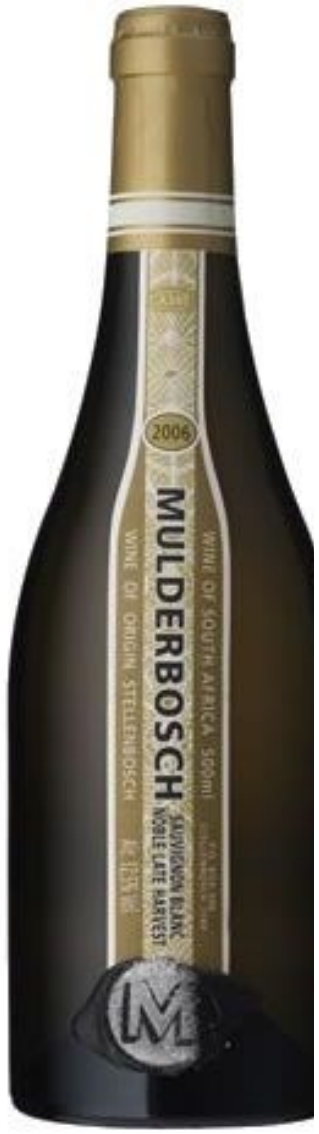
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Mulderbosch Sauvignon Blanc Noble Late Harvest 2006

Glistening gold, gentle tropical honey and pineapple nose. Flavoursome mouthful, ripe fruit and an orange zest. Intense sweetness braced by zesty acid and low alcohol. Hard to resist young, it gains complexity for up to twelve years.

Marry with mixed berries and cardamom cream; créme caramel; peeled pear or petit fours. Ideal with duck liver paté, fresh fruit or to linger after a meal.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 12.71 % vol **rs :** 140 g/l **pH :** 3.33 **ta :** 8.59 g/l **so2 :** 228 mg/l **fso2 :** 52 mg/l
type : White **style :** Sticky
pack : Bottle **closure :** Cork

about the harvest: Picking date: 20 April 2006
Grape Sugar: 36° B at harvest
Acidity: 7.54 g/l at harvest
pH at harvest: 3.27

The grapes were harvested, crushed and pressed.

in the cellar : The grapes were hand picked and allowed skin contact with enzyme overnight before being pressed. A very long press cycle was followed. The juice was cold settled for two days and then racked to French oak barriques with three percent of the lees. After four days the wine started spontaneous fermentation. The wine underwent no malolactic fermentation and was left on the gross lees for six months. After barrel maturation the wine was lightly fined, filtered and then bottled.

Total production: 4500 x 500ml bottles
Fermentation temperature: 18° - 30° C
Wood ageing: 100% new French oak barrels (225 litre) for 6 months.