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Mulderbosch Sauvignon Blanc Barrel Fermented N/V

By blending in some older wine, the wine shows more complexity and softness, it has delicious wood vanillans with asparagus Sauvignon undertones; the combination of which is a mouthwatering experience. Ideal with pea and ham soup, curried butternut soup, shellfish, smoked oysters, char-grilled tuna, lemon and garlic chicken, glazed ham, beef carpaccio.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 4.4 g/l **pH :** 3.58 **ta :** 6.1 g/l
type : White
pack : Bottle **closure :** Cork

1991 John Platter Wine Guide ***Â½
S.A. Wine Show double gold winner
1992 John Platter Wine Guide ****
1993 John Platter Wine Guide ****
1994 John Platter Wine Guide ****
1995 John Platter Wine Guide ***Â½
WINE Magazine ****
1997 John Platter Wine Guide ***

ageing : Rest this wine down gently in a cool, dark cellar for another two years to enjoy a truly voluptuous wine.

in the vineyard : 100% Sauvignon Blanc fruit with the majority sourced from bush vines.

about the harvest: The grapes were harvested in the early morning to ensure coolness, crushed and lightly pressed.

in the cellar : The must was cold settled for two days before being inoculated with cultured yeast. You will notice that for the first time there is no vintage printed on the label. The reason being that it is a blend of 1997 (33%) and 1998 (67%) wooded Sauvignons. The 1997 Sauvignon Blanc was so exceptional that we kept back a little to blend into this years vintage. It was then blended and fined before bottling.