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Mulderbosch Sauvignon Blanc 1999

Winemaker, Mike Dobrovic, is known as South Africaâ€™s â€˜Mr Sauvignon Blanc,â€™ and for good reason. This internationally renowned wine is a beautiful balance between cool and ripe flavours. The 1999 Sauvignon Blanc has massive fruit and is packed with guava and passion fruit yet still maintains its complex character of grassiness and nettles. The 1999 vintage is wild Sauvignon Blanc fruit! This powerful and concentrated wine has become a trademark of Mulderbosch. Ideal with asparagus, artichoke, oysters, grilled fish/shellfish, calamari, smoked salmon, seafood paella, chicken Ã la king, goatâ€™s milk cheese.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 5.1 g/l **pH :** 3.4 **ta :** 8.6 g/l
type : White
pack : Bottle **closure :** Cork

1992 John Platter Wine Guide ****
S.A. Wine Show gold medal winner
1993 John Platter Wine Guide ****Â½
S.A. Young Wine Show gold medal winner
S.A.A. White Wine trophy
1994 John Platter Wine Guide*****
1995 John Platter Wine Guide ****Â½
Only S.A. gold medal winner at USA Intervin
Only S.A. selection in German â€œTop 100 Wines of the Worldâ€ list for 1996
1996 John Platter Wine Guide best of the bunch, superior Cape quality
Wine ****
1997 John Platters best of the bunch, superior Cape quality Wine ****
1998 John Platter **** (nudging *****)
S.A.A. Business Class Top Ten

ageing : The wine should be drunk young but may be kept for 3 to 5 years.

in the vineyard : Sadly, nature predictably unpredictable presented us with a low rainfall winter and an unusually hot summer all but decimating our dryland Sauvignon Blanc bushvines, the outcome of which was a 90% crop failure. As you well know Mulderbosch is renowned for putting only the best into the bottle, our label is our seal of quality and approval, hence we are not releasing our Sauvignon Blanc on the local market this year! There was a very limited bottling of 1999 Sauvignon Blanc from our lowest production, top and middle forest, vineyard blocks; fractions of which will be distributed to our international partners and the remainder used for tastings and discussion groups.

about the harvest: 100% Sauvignon Blanc fruit with the majority sourced from bush vines. 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. The wine was cold fermented and reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character. It was then blended and fined before bottling.