

## Mulderbosch Sauvignon Blanc 2008

Clear, light lime green color. A tropical nose packed with guava, green fig, granadilla and a hint of floral - yet still maintaining a complex character of nettle and freshly cut grass. The mouth-filling ripe fruit is supported by crisp acid. This wine screams one thing: "Give me more !!!"

Serve at 12° - 15° C. Versatile at table served with 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 : 12.28 % vol   rs : 4.5 g/l   pH : 3.35   ta : 7 g/l   so2 : 127 mg/l   fso2 : 56 mg/l

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

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

08 Vintage: 4 stars in John Platter; Rated 90/100 by Steve Tanzer's International Wine cellar (USA) March/April 2009; 87/100 by Wine Enthusiast  
07 Vintage: 4½ stars in John Platter  
06 Vintage: Rated 91/100 by Steve Tanzer's International Wine Cellar (USA); 4 stars in John Platter  
05 Vintage: 90/100 is USA Wine Spectator - November 2005 edition; 4½ stars in John Platter  
04 Vintage: 4½ stars in John Platter's; 3½ stars in Wine Magazine June 2005  
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  
4½ stars in John Platter  
01 Vintage: 3½ stars in John Platter; One of USA Wine Spectator's 100 Wines of 2001; 4 stars Wine Magazine - August 2001 edition.  
00 Vintage: 4½ stars in John Platter.  
98 Vintage: 4 stars in John Platter (nudging 5 stars); SAA Business Class Top Ten.  
97 Vintage: 4 stars in John Platter: "Best of the Bunch", superior Cape Quality; 4 stars Wine Magazine - November 1997 edition and April 1998 edition.  
96 Vintage: in the John Platter: "Best of the Bunch", superior Cape Quality; 4 stars Wine Magazine - October 1996 edition.  
95 Vintage: 4½ stars in John Platter; 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.  
94 Vintage: 5 stars in John Platter; SAA Wine List; 4 stars Wine Magazine November 1994 edition.  
93 Vintage: 4½ in John Platter; SA Young Wine Show: Gold; SAA White Wine Trophy.  
92 Vintage : 4 stars in John Platter; SA Wine Show - Gold

**in the vineyard :** Area: 94% Stellenbosch, 6% Elgin

Soil Type: Decomposed Malmesbury Shale, Tukul, Hutton

Age of vines: 5 to 26 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 25th of January to the 17th of March 2008

Grape Sugar: 18.5° to 23.5° B

Acidity: 7.0 - 12 g/l at harvest

pH at harvest: 3.1 - 3.40

Total production: 18 000 x 12

**in the cellar :** The grapes were harvested, crushed and pressed. After this the must was cold settled for 2 days and racked before being inoculated with a variety of select yeast cultures. The wine was fermented cold and given extended lees contact. Reductive winemaking techniques were applied to preserve the fruit character



throughout blending and bottling.