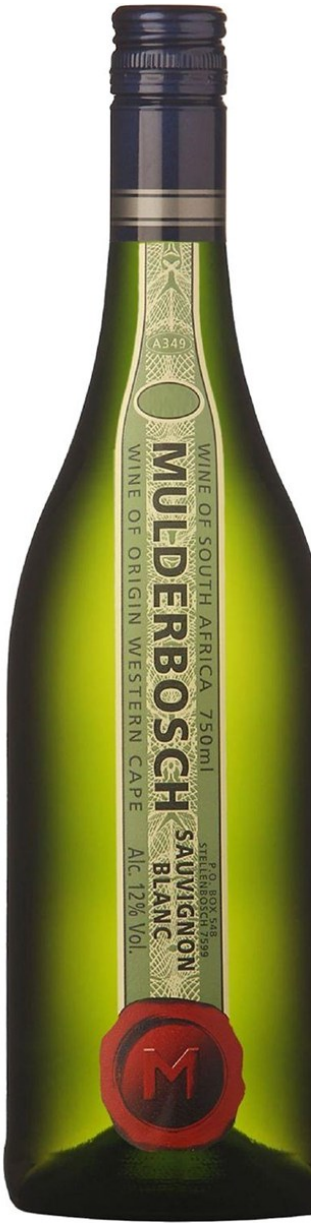
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Mulderbosch Sauvignon Blanc 2009



Clear, light lemon-green colour with an intense nose filled with passion fruit, Galia melon and a lifted florality - complexed with fresh cut grass and nettles. The mouth-filling fruit is balanced by an edgy fresh acidity making it compulsory to enjoy another glass.

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 : Richard Kershaw
wine of origin : Stellenbosch/Elgin/Koeken
analysis : **alc :** 12.02 % vol **rs :** 7.1 g/l **pH :** 3.47 **ta :** 6.9 g/l **so2 :** 114 mg/l **fso2 :** 27 mg/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

- 92 Vintage: 4 Starts in John Platter's
- SA Wine Show: Gold
- 93 Vintage: 4 Stars in John Platter's
- SA Young Wine Show: Gold
- SAA White Wine Trophy
- 94 Vintage 5 Stars in John Platter's
- SAA Wine List
- 4 Stars Wine Magazine November 1994 edition
- 95 Vintage: 4 Stars 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
- 4 Stars Wine Magazine - October 1996 edition
- 97 Vintage: in the John Platter's : "Best of the Bunch", superior Cape Quality
- HHHH Wine Magazine - November 1997 edition and April 1998 edition
- 98 Vintage: 4 Stars in John Platter's (nudging 5 Stars)
- SAA Business Class Top Ten
- 99 Vintage: 4 Stars in John Platter's
- 2000 Vintage: 4 Stars in John Platter's
- 2001 Vintage: 3 Stars in John Platter's
- One of USA Wine Spectator's top 100 Wines of 2001
- HHHH Wine Magazine - August 2001 edition
- 2003 Vintage: Silver at the Michelangelo Awards 2003
- 92/100 Smart Buy & one of Top 100 Wines for 2003 in USA Wine Spectator - September 2003
- 4 Stars in John Platter's 2004 Vintage
- 3 Stars Wine Magazine - June 2005 2005 Vintage
- 90/100 is USA Wine Spectator - November 2005 edition
- 4 Stars in John Platter's

ageing : Up to 7 years

in the vineyard : Area: Stellenbosch 79% / Elgin 10% / Koekenaap 11%
Soil Type: Decomposed Malmesbury Shale, Tukulu,Hutton.
Age of vines: 6 to 27 years
Trellising: Bush vines and 3 wire vertical shoot position trellis
Vine Density: 3 300 vines / ha
Irrigation: Yes, drip

about the harvest: Picking date: From the 26th of January to the 13th of March 2009
Grape Sugar: 18.5° Balling - 23.5° Balling
Acidity: 7.0 - 12 g/l at harvest
pH at harvest: 3.1 - 3.40

in the cellar : Fermentation temperature: 12° - 16° C

Method: The grapes were harvested, crushed and pressed. After this the must was cold settled for two days and racked before being inoculated with a variety of selected 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.

Wood ageing: None.