

Mulderbosch Sauvignon Blanc 2010

A bright lemon-green colour with a pronounced nose of crushed stinging nettles, lemon zest, green fig and black current leaves all held together by an intriguing floral note. A vivid palate with an engaging concentration of clementine peel, granadilla pulp, Cape Gooseberry and Charentais melon; a rich texture that caresses the palate, offset by a perky acidity. Complex with a refreshing finish.

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 | 92% Sauvignon Blanc; 8% Semillon

winery : Mulderbosch Vineyards

winemaker : Richard Kershaw

wine of origin : Stellenbosch/Elgin/Koeken

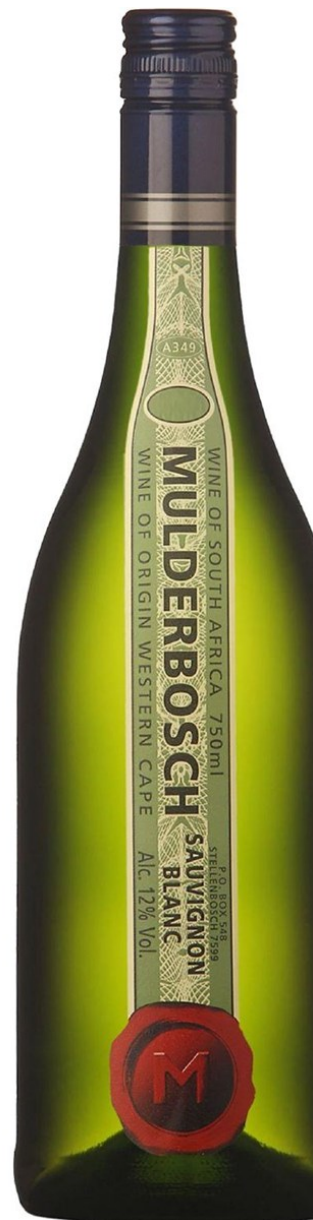
analysis : alc : 12.81 % vol rs : 4.5 g/l pH : 3.37 ta : 6.4 g/l so2 : 139 mg/l fso2 : 32 mg/l

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

pack : Bottle **closure :** Cork

- **2010 Vintage:** Old Mutual Trophy Wine Show 2011 - Silver Medal
- **2009 Vintage:** 3 stars in John Platter;
84/100 is USA Wine Spectator;
90/100 by Steve Tanzer's International Wine Cellar;
Vinography's "South African Sauvignon Blanc" line-up, scoring between 8.5 & 9 points;
- **2008 Vintage:** 4 stars in John Platter;
Rated 90/100 by Steve Tanzer's International Wine Cellar (USA) March/ April 2009 issue,
87/100 by Wine Enthusiast.
- **2007 Vintage:** 4½ stars in John Platter
- **2006 Vintage:** 4 stars in John Platter
- **2005 Vintage:** 90/100 is USA Wine Spectator - November 2005 edition;
4 stars in John Platter
- **2004 Vintage:** 4 stars in John Platter;
3 stars Wine Magazine - June 2005
- **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
- **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.
- **2000 Vintage:** 4 stars in John Platter's.
- **1999 Vintage:** 4 stars in John Platter's.
- **1998 Vintage:** 4 stars in John Platter's (nudging 5 stars);
SAA Business Class Top Ten
- **1997 Vintage:** in the John Platter's : "Best of the Bunch", superior Cape Quality;
4 stars Wine Magazine - November 1997 edition and April 1998 edition.
- **1996 Vintage:** In the John Platter's - "Best of the Bunch", superior Cape Quality;
4 stars Wine Magazine - October 1996 edition.
- **1995 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.
- **1994 Vintage:** 5 stars in John Platter's;
SAA Wine List; 4 stars Wine Magazine November 1994 edition.
- **1993 Vintage:** 4 stars in John Platter's;
S A Young Wine Show : Gold;
SAA White Wine Trophy.
- **1992 Vintage:** 4 stars in John Platter's;
SA Wine Show: Gold.

ageing : Up to 7 years



in the vineyard : Area: Stellenbosch 82% / Elgin 12% / Koekenaap 6%
Soil Type: Decomposed Malmesbury Shale, Tukulu, Hutton.
Age of vines: 7 to 28 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 3rd of February to the 12th of March 2009
Grape Sugar: 18.7° Balling - 23.9° Balling
Acidity: 6.3 – 9.1 g/l at harvest
pH at harvest: 3.1 - 3.3

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.

Total Production: 12 240 x 12

Wood ageing: None.