

## Mulderbosch Sauvignon Blanc 2011

A bright lemon-green colour with a pronounced nose of citrus, 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 melon. Herbal undertones with a complex, chalky minerality complements the mouthwatering finish.

Serve at 12° - 15°C. Versatile at table served with summer salads, or 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 | 96% Sauvignon Blanc, 4% Semillon

**winery :** Mulderbosch Vineyards

**winemaker :** Richard Kershaw

**wine of origin :** Western Cape

**analysis :** alc : 13.64 % vol   rs : 3.7 g/l   pH : 3.26   ta : 6.0 g/l   so2 : 113 mg/l   fso2 : 30 mg/l

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

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

**ageing :** Up to 7 years.

**in the vineyard :** Area: Stellenbosch 82% / Elgin 12% / Koekenaap 6%

**in the cellar :** 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 at 12 - 16°C and given extended lees contact. Reductive winemaking techniques were applied to preserve the fruit character throughout blending and bottling.

### Wood ageing

None

