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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