

## Mulderbosch Sauvignon Blanc Noble Late Harvest 2008

Vivid hues of pale gold in colour. Ruby grapefruit intertwined with orange blossom undertones are forthcoming on the nose. A tug of war between rich sweetness and tart acidity on the palate with tones of spicy fruit cake, rich butterscotch and oodles of dried apricots on the finish.

Foie gras. Crêpes suzette, crème brûlée, fruit based desserts like fruit tarts and flans, especially when they contain apple. A range of cheeses, particularly Roquefort.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Mulderbosch Vineyards

**winemaker** : Richard Kershaw

**wine of origin** : Stellenbosch

**analysis** : alc : 12.53 % vol   rs : 144.5 g/l   pH : 3.53   ta : 8.7 g/l   so2 : 201 mg/l  
fso2 : 26 mg/l

**type** : Dessert   **style** : Sticky

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

**ageing** : Although drinking superbly now, it will continue to further develop in bottle. Drink 2008 - 2018.

**about the harvest**: The grapes were handpicked.

**in the cellar** : The grapes were handpicked and allowed skin contact with pectolytic enzyme overnight before being pressed. A very long press cycle was followed. The juice was cold settled for two days and then racked to French oak barrels with three percent of the lees. After four days the wine started spontaneous natural fermentation at 18° - 30° C. The wine underwent no malolactic fermentation and was left on the gross lees for six months. After barrel maturation, six months, the wine was lightly fined and filtered and then bottled.

Wood ageing: 100% new French oak barrels (225?) for six months.

