

## Mulderbosch Sauvignon Blanc Noble Late Harvest 2011

Visually appealing, alive with hues of shimmering burnished copper. Powerfully aromatic, displaying cinnamon, stewed apples and wafts of oven-crisp pie crust. The palate is wonderfully intense with toffee apple flavours, quince paste and botrytis spice all accentuated by a lifted, pithy citrus aromatic which leads onto the bright and persistent 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** : Adam Mason

**wine of origin** : Stellenbosch

**analysis** : alc : 11.35 % vol    rs : 174 g/l    pH : 3.45    ta : 8.54 g/l    so2 : 178 mg/l    fso2 : 26 mg/l

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

**pack** : Bottle    **size** : 0    **closure** : Cork

2011 Vintage \*\*\*\* Platter's SA Wines  
2009 Vintage \*\*\*\* Platter's SA Wines  
2009 Vintage 90/100 Tim Atkin Report 2013 (UK)  
2007 Vintage \*\*\*\* Platter's SA Wines  
2007 Vintage 92/100 Wine Spectator (USA)  
2006 (maiden) Vintage \*\*\*\* Platter's SA Wines

**ageing** : With correct cellaring will improve up to 15 years from date of vintage.

**about the harvest** : Perfectly botrytised Sauvignon Blanc berries were handpicked.

**in the cellar** : Skin contact overnight before being slowly pressed. The luscious juice was allowed to settle for two days before being racked to French oak barrels. After a lengthy fermentation the wine was left to mature on gross lees for six months. A light fining and filtration preceded bottling. Wood ageing: 100% new French oak barrels (225L) for six months

