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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 fl avours, 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 baseddesserts like fruit tarts and fl ans, especially whenthey 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 fi ning and fi ltration preceded bottling. Wood ageing: 100% new French oak barrels (225L) for six months