

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

