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Mulderbosch Sauvignon Blanc 2000



Winemaker, Mike Dobrovic, is known as South Africaâ€™s â€˜Mr Sauvignon Blancâ€™, and for good reason. The flavour of this internationally renowned wine is a beautiful balance between cool and ripe, pale straw with a green tinge. The 2000 Sauvignon Blanc has massive fruit content, being packed with guava, lemon and passion fruit â€“ yet maintaining its complex character of grassiness and nettle. The 2000 vintage is wild Sauvignon Blanc fruit! This powerful and concentrated wine has become a trademark of Mulderbosch. Serve with fresh asparagus; char-grilled artichokes; oysters; grilled linefish and shellfish; calamari; smoked salmon; seafood paella; chicken Ã la king; and oven baked goatâ€™s milk cheese.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin :
analysis : **alc :** 13.0 % vol **rs :** 3.0 g/l **pH :** 3.36 **ta :** 7.6 g/l
type : White
pack : Bottle **closure :** Cork

1992 John Platter Wine Guide **** & S.A. Wine Show gold medal winner
1993 John Platter Wine Guide ****Â½, S.A. Young Wine Show gold winner & S.A.A. White Wine trophy
1994 John Platter Wine Guide *****
1995 John Platter Wine Guide ****Â½, the only S.A. gold medal winner at USA Intervin and the only S.A. selection in German â€œTop 100 Wines of the Worldâ€ list for 1996, SAA.
1996 John Platter Wine Guide â€œBest of the bunchâ€ superior Cape quality, Wine ****
1997 John Platter Wine Guide â€œBest of the bunchâ€ superior Cape quality, Wine ****
1998 John Platter Wine Guide **** (nudging *****)
SAA Business Class Top Ten

ageing : The wine should be enjoyed young but may be kept for three to five years.

in the vineyard : This wine comprises one hundred percent Sauvignon Blanc fruit from bush vines in the prime Koelenhof area of Stellenbosch.

in the cellar : The grapes were harvested in the early morning to ensure coolness, then crushed and lightly pressed. After this the must was cold settled for two days before being inoculated with a selected yeast culture. The wine was cold fermented, and reductive winemaking techniques were applied to ensure minimal contact with oxygen, thus preserving fruit character. It was then blended and fined before bottling.