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Mulderbosch Sauvignon Blanc Barrel Fermented 1999



Pale straw in colour, it has delicious wood vanillans, with fig and asparagus Sauvignon undertones on the nose that follow through on the palate â€“ combining to create a mouthwatering experience. Partner with pea and ham soup; curried butternut soup; grilled crayfish; smoked oysters; seared fresh tuna; lemon and garlic roast chicken; glazed ham; and beef carpaccio.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 2.3 g/l **pH :** 3.23 **ta :** 6.9 g/l
type : White
pack : Bottle **closure :** Cork

1991 John Platter Wine Guide ***Â½
S.A. Wine Show double gold winner
1992 John Platter Wine Guide ****
1993 John Platter Wine Guide ****
1994 John Platter Wine Guide ****
1995 John Platter Wine Guide ***Â½
SA Wine ****, S.A.A.
1997 John Platter Wine Guide ***
(1998) non-vintage John Platter Wine Guide ***

ageing : Cellar for another three to seven years to enjoy a truly voluptuous wine.

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. Forty percent of the wine was fermented in stainless steel tanks and the remaining sixty percent was barrel fermented; half in new wood and half in second fill - a combination of French and American oak. The wine underwent malolactic fermentation and was further matured on the lees for seven months before being blended, lightly filtrated, and bottled.