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Mulderbosch Sauvignon Blanc 2013

Vibrant green hues give a suggestion of the wine's freshness and aromatic purity. The nose exudes waves of fresh green fi gs, with notes of grapefruit and lime citrus fruits and a delicate fl oral lift. With a finely poised sugar/acid balance, the palate seems almost savoury, and its mineral freshness carries through to a pleasantly persistent finish of considerable length.

Serve at 12° - 15°C. Versatile at table served with summer salads, or char-grilled artichokes; oysters; grilled line fish and shellfish; calamari; smoked salmon; seafood paella; chicken à la king; and oven baked goat's milk cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Adam Mason
wine of origin : Western Cape
analysis : **alc :** 13.38 % vol **rs :** 2.6 g/l **pH :** 3.46 **ta :** 6.0 g/l **so2 :** 137 mg/l **fso2 :** 43 mg/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

2012 Vintage **** Platter's SA Wines
2011 Vintage 88/100 by Steve Tanzer (USA)
2011 Vintage 86/100 Wine Spectator (USA)
2010 Vintage Old Mutual Trophy Wine – Silver
2010 Vintage 87/100 Wine Spectator (USA)

ageing : Up to 7 years.

about the harvest: We harvest mornings only in order to bring in grapes chilled by mother nature; these grapes are then destemmed and crushed, ready for maceration.

in the cellar : Depending on the particular properties of each batch we receive, maceration ranges from 2 to 12 hours. We like to keep our Sauvignon blanc on fermentation lees for as long as possible as this increases the wine's palate weight, texture and length. It is also a great natural preservative, allowing us to use as little sulphur as possible throughout the maturation of the wine. Prior to bottling the wine is cold and protein stabilized, then microbiologically assessed in order to determine the minimal level of filtration required.