

## Mulderbosch Sauvignon Blanc 2012

The style is rich, with good mid-palate weight, ripe fruit flavours yet not forsaking freshness and mineral elements.

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 | 96% Sauvignon Blanc, 4% Semillon

**winery :** Mulderbosch Vineyards

**winemaker :** Richard Kershaw

**wine of origin :** Western Cape

**analysis :** alc : 13.44 % vol   rs : 3.38 g/l   pH : 3.36   ta : 5.8 g/l   so2 : 130 mg/l   fso2 : 37 mg/l

**type :** White   **style :** Dry   **taste :** Fruity

**pack :** Bottle   **size :** 0   **closure :** Cork

**ageing :** Up to 7 years.

**in the vineyard :** 2013 Old Mutual Trophy Wine Show - Bronze Medal

**in the cellar :** The grapes were harvested, crushed and pressed. After this the must was cold settled for two days and raked before being inoculated with a variety of selected yeast cultures. The wine was fermented cold at 12 - 16°C and given extended lees contact. Reductive winemaking techniques were applied to preserve the fruit character throughout blending and bottling.

**Wood ageing**

None

