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Mulderbosch Sauvignon Blanc Noble Late Harvest 2009

Striking amber appearance with verdant hues. Beautifully developed botrytis notes of dried pear, mango and fresh hay dominate the nose. Succulent flavours of preserved cling peaches and quince paste on the palate are supported by subtle oaky tones reminiscent of hot buttered toast. A fine acidity heightens fruit purity and underpins a long and flavourful 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 : Richard Kershaw
wine of origin : Stellenbosch
analysis : **alc :** 13.32 % vol **rs :** 129.36 g/l **pH :** 3.47 **ta :** 7.84 g/l **so2 :** 192 mg/l **fso2 :** 31 mg/l
type : Dessert **style :** Sticky
pack : Bottle **size :** 0 **closure :** Cork

ageing : With correct cellaring will improve up to 15 years from date of vintage.

about the harvest: The grapes were handpicked.

in the cellar : Perfectly botrytised Sauvignon Blanc berries were handpicked and allowed 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