

Mulderbosch Sauvignon Blanc Barrel Fermented 2000

Pale straw in colour, it has delicious wood vanillins, with fig and asparagus Sauvignon undertones on the nose that follow through on the palate – combining to create a mouthwatering experience. Serve at 12-15°C. 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 : 13.0 % vol rs : 3.3 g/l pH : 3.34 ta : 6.6 g/l va : 0.50 g/l so2 : 121 mg/l fso2 : 41 mg/l

type : White

pack : Bottle **closure** : Cork

91 John Platters ***(*) & SA Wine Show double gold winner

92 John Platters ****

93 John Platters ****

94 John Platters **** & SAA

95 John Platters ***(*) & **** in Wine Magazine November 95 edition, SAA

97 John Platters *** and *** in Wine Magazine Aug 98 edition (98) non-vintage John Platters ***

99 John Platters *** and *** in Wine Magazine Sept 00 edition

ageing : Rest this wine down gently in a cool, dark 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.

about the harvest: The grapes were harvested in the early morning to ensure coolness, then crushed and lightly pressed.

in the cellar : 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.

