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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 â€“ combining to create a mouthwatering experience. Serve at 12-15Â°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 Magaizine November â€˜95 edition, SAA
97 John Platters *** and *** in Wine Magazine Aug â€˜98 edition (98) non-vintage John Platterâ€™s ***
99 John Platterâ€™s *** and *** in Wine Magazine Sept â€˜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.