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Mulderbosch Sauvignon Blanc 2001



Winemaker, Mike Dobrovic, is known as South Africaâ€™s â€˜Mr Sauvignon Blancâ€™, and for good reason. The flavour of this internationally renowned wine is a beautiful balance between cool and ripe, pale straw with a green tinge. The 2001 Sauvignon Blanc has massive fruit content, being packed with guava, lemon and passion fruit â€“ yet maintaining its complex character of grassiness and nettle. The 2001 vintage is wild Sauvignon Blanc fruit! This powerful and concentrated wine has become a trademark of Mulderbosch. Serve at 12-15Â°C. Serve with fresh asparagus; char-grilled artichokes; oysters; grilled line fish and shellfish; calamari; smoked salmon; seafood paella; chicken Ã la king; and oven baked goatâ€™s milk cheese.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 12.50 % vol **rs :** 4.9 g/l **pH :** 3.31 **ta :** 8.6 g/l **va :** 0.26 g/l **so2 :** 113 mg/l **fso2 :** 54 mg/l
type : White
pack : Bottle **closure :** Cork

92 John Platters **** & SA Wine Show gold medal winner.
93 John Platters ****, SA Young Wine Show gold winner & SAA White Wine trophy
94 John Platters ***** & SAA.
95 John Platters ****(*), the only SA gold medal winner at USA Intervin, also only SA selection in German â€œTop 100 Wines of the Worldâ€ list for 96, SAA
96 John Platters â€œBest of the bunchâ€, superior Cape quality, Wine ****
97 John Platters â€œBest of the bunchâ€, superior Cape quality, Wine ****
98 John Platter **** (nudging *****) & SAA Business Class Top Ten
99 no release
2000 John Platters ****(*)

ageing : The wine should be enjoyed young but may be kept for three to five years.

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. The wine was cold fermented, and reductive winemaking techniques were applied to ensure minimal contact with oxygen, thus preserving fruit character. It was then blended and fined before bottling.