

## Mulderbosch Sauvignon Blanc 2014

This is a really classy style of Sauvignon Blanc displaying both restraint and exuberance at the same time. Classic notes of gunflint, graphite and elderflower aromatics are balanced by more exuberant notes of fresh green figs and zesty grapefruit. Multifaceted flavours from savoury sage and green olive to fruity flavours of ripe quince, rock melon and green fig. There's a pithy grape fruit texture to the palate that is well balanced by fresh, yet firm acidity and a delicious length.

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 | 100% Sauvignon Blanc

**winery :** Mulderbosch Vineyards

**winemaker :** Adam Mason

**wine of origin :** Western Cape

**analysis :** alc : 13.28 % vol   rs : 2.1 g/l   pH : 3.46   ta : 5.8 g/l   so2 : 119 mg/l   fso2 : 41 mg/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

2014 Vintage 2018 Winemag Inaugural Sweet Wine Report - 90 points

2013 Vintage 3½ Stars Platter's SA Wines

2013 Vintage 92/100 Tim Atkin REport 2014 (UK)

2012 Vintage 88/100 Wine Advocate (USA)

2011 Vintage 88/100 by Steve Tanzer (USA)

2011 Vintage 86/100 Wine Spectator (USA)

2010 Vintage Old Mutual Trophy Wine - Silver

**ageing :** Up to 7 years.

**about the harvest:** We harvest mornings only in order to bring in grapes chilled by mother nature; these grapes are then destemmed and crushed, ready for maceration.

**in the cellar :** Depending on the particular properties of each batch we receive, maceration ranges from 2 to 12 hours. We like to keep our Sauvignon blanc on fermentation lees for as long as possible as this increases the wine's palate weight, texture and length. It is also a great natural preservative, allowing us to use as little sulphur as possible throughout the maturation of the wine. Prior to bottling the wine is cold and protein stabilized, then microbiologically assessed in order to determine the minimal level of filtration required.

