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Mulderbosch Sauvignon Blanc Noble Late Harvest 2010

Striking amber appearance with verdant hues. Beautifully developed botrytis notes of dried pear, mango and fresh hay dominate the nose. Succulent fl avours 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 baseddesserts like fruit tarts and fl ans, especially whenthey contain apple. A range of cheeses, particularly Roquefort.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Adam Mason
wine of origin : Western Cape
analysis : **alc :** 12.53 % vol **rs :** 146.5 g/l **pH :** 3.24 **ta :** 7.79 g/l **so2 :** 153 mg/l **fso2 :** 17 mg/l
type : Dessert **style :** Sticky **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2011 Vintage 4 stars Platter's SA Wines
2009 Vintage 4 stars Platter's SA Wines
2009 Vintage 90/100 Tim Atkin Report 2013 (UK)
2007 Vintage 4 stars Platter's SA Wines
2007 Vintage 92/100 Wine Spectator (USA)
2006 (maiden) Vintage 4 stars Platter's SA Wines

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

about the harvest: Perfectly botrytised Sauvignon Blanc berries were handpicked.

in the cellar :
Skin contact allowed 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.

Barrel Aging: 100% new French oak (225L) for six months