

## Mulderbosch Sauvignon Blanc 2002

Pale straw with a lively green colour. Packed with flinty gooseberry and a touch of citrus – yet maintaining its complex character of grassiness and nettle. This powerful and concentrated wine has become a trademark of Mulderbosch. Serve at 12–15°C. Serve with fresh asparagus; 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 | Sauvignon Blanc

**winery :** Mulderbosch Vineyards

**winemaker :** Mike Dobrovic

**wine of origin :** Stellenbosch

**analysis :** alc : 12.57 % vol    rs : 6.0 g/l    pH : 3.20    ta : 8.7 g/l    va : 0.37 g/l    so2 : 117 mg/l    fso2 : 48 mg/l

**type :** White

**pack :** Bottle    **closure :** Cork

92 Vintage: \*\*\*\* in John Platter's; SA Wine Show: Gold.  
93 Vintage: \*\*\*\*(\*) in John Platter's; SA Young Wine Show: Gold; SAA White Wine Trophy.  
94 Vintage: \*\*\*\*; SAA Wine List; HHHH Wine Magazine November 1994 edition.  
95 Vintage: \*\*\*\*(\*) in John Platter's; the only SA Gold Medal winner at USA Intervin; only SA selection in the German's Top 100 Wines of the World's list for 1996; on SAA Wine List.  
96 Vintage: in the John Platter's: 'Best of the Bunch', superior Cape Quality; \*\*\*\* Wine Magazine - October 1996 edition.  
97 Vintage: in the John Platter's: 'Best of the Bunch', superior Cape Quality; \*\*\*\* Wine Magazine's November 1997 edition and April 1998 edition.  
98 Vintage: \*\*\*\* in John Platter's (nudging \*\*\*\*\*); SAA Business Class Top Ten.  
2000 Vintage: \*\*\*\*(\*) in John Platter's.  
2001 Vintage: \*\*\*\*(\*) in John Platter's; One of USA Wine Spectator's 100 Wines of 2001; \*\*\*\* Wine Magazine's August 2001 edition.

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

**in the vineyard :** Soil Type: Decomposed Malmesbury Shale, Tukulu.

Age of vines: 12 years

Trellising: Bush vines and trellised

Vine Density: 3 300 vines/ha

Yield: 3.9 tonnes per hectare

Irrigation: Yes, drip

**about the harvest:** Picking date: During February 2002

Grape Sugar: 21 to 23° Balling

Acidity 12g/l at harvest

pH at harvest: 3.0

**in the cellar :** Fermentation temperature: 12-15°C

The grapes were harvested in the early morning to ensure coolness, then crushed and lightly pressed. After this, the must was cold settled for two days before being inoculated with selected yeast cultures. 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.

Wood ageing: None.

Total production: 9000 x 12

