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Mulderbosch Sauvignon Blanc Barrel Fermented 2001



Pale yellow in colour. Asparagus and green pepper aromas on the nose that follow through on the palate â€“ combining with sweet vanillans to create a mouth-watering experience.
Serve at 12â€“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 :** 12.69 % vol **rs :** 5.2 g/l **pH :** 3.30 **ta :** 7.8 g/l **so2 :** 106 mg/l **fso2 :** 45 mg/l
type : White
pack : Bottle **closure :** Cork

91 Vintage: ***(*) in John Platter; SA Wine Show Double Gold winner.
92 Vintage: **** in John Platter.
93 Vintage: **** in John Platter.
94 Vintage: **** in John Platter; on SAA wine list.
95 Vintage: ***(*)in John Platter and **** in Wine Magazine November 1995 edition; on SAA wine list.
97 Vintage: *** in John Platter and *** in Wine Magazine August 1998 edition.
(98) non vintage: *** in John Platter.
99 Vintage: *** in John Platter and *** in both Wine Magazine September 2000 and November 2000 edition.
2000 Vintage: *** in John Platter and ***(*)in Wine Magazine August 2001 edition.

ageing : Rest this wine gently in a cool, dark cellar for another three to seven years to enjoy a truly voluptuous wine.

in the vineyard : Soil Type: Decomposed Malmesbury Shale, Hutton, Tukulu, Glenrosa
Age of vines: 11 years
Trellising: Bush vines
Vine Density: Â± 3 300 vines/ha
Yield: 5 tonnes per hectare
Irrigation: Yes, drip

about the harvest: Picking date: During the third week of January 2001
Grape Sugar: 22.5Â° Balling
Acidity: 10g/l
pH: 3.0

in the cellar : Fermentation temperature: 24Â°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 a selected yeast culture. Fifty percent of the wine was fermented in stainless steel tanks and the remaining fifty percent was barrel fermented; half in new wood and half in second fill â€“ a combination of French and American oak.
The wine in barrel underwent malolactic fermentation and was further matured on the lees for six months, before being blended, lightly filtered and bottled.
Wood ageing: 50% in wood, half in combination new French and American Oak, other half in second fill.
Total production: 1000 x 12