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Mulderbosch Sauvignon Blanc 2003



Michelangelo International Wine Awards 2003 - Silver
Pale straw with a lively green colour. Packed with flinty gooseberry and a touch of citrus â€“ yet maintaining its complex character of grassiness and nettle. This powerful and concentrated wine has become a trademark of Mulderbosch.

Serve at 12 â€“ 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 | 100% Sauvignon Blanc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 12.78 % vol **rs :** 5.3 g/l **pH :** 3.19 **ta :** 8.5 g/l **so2 :** 115 mg/l **fso2 :** 55 mg/l
type : White **style :** Off Dry
pack : Bottle **closure :** Cork

92 Vintage: **** in John Platterâ€™s; SA Wine Show: Gold.
93 Vintage: ****(*) in John Platterâ€™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 Platterâ€™s; the only SA Gold Medal winner at USA Intervin; only SA selection in the German â€œ Top 100 Wines of the Worldâ€ list for 1996; on SAA Wine List.
96 Vintage: in the John Platterâ€™s: â€œBest of the Bunchâ€, superior Cape Quality; **** Wine Magazine - October 1996 edition.
97 Vintage: in the John Platterâ€™s: â€œBest of the Bunchâ€, superior Cape Quality; **** Wine Magazine â€“ November 1997 edition and April 1998 edition.
98 Vintage: **** in John Platterâ€™s (nudging *****); SAA Business Class Top Ten.
00 Vintage: ****(*)in John Platterâ€™s.
01 Vintage: ***(*) in John Platterâ€™s; One of USA Wine Spectatorâ€™s 100 Wines of 2001; **** Wine Magazine â€“ August 2001 edition.
03 Vintage: Michelangelo International Wine Awards 2003 - Silver
US Wine Spectator - Top 100 Wines of 2003 (No.28)

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

in the vineyard : Soil: Decomposed Malmesbury Shale, Tukulu.
Age of vines: 13 years
Trellising: Bush vines and trellised
Vine Density: 3 300 vines / ha
Irrigation: Drip

about the harvest: Picking date: During February 2002
Yield: 6 tonnes per hectare
Grape Sugar: 21 to 23Â° Balling
Acidity: 11.5g/l at harvest
pH at harvest: 3.1

in the cellar : 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.
Fermentation temperature: 12 - 15Â°C.
Wood ageing: None
Total production: 11 500 x 12