

Mulderbosch Sauvignon Blanc 2004

Pale straw with a lively green colour. A tropical fruit punch nose, packed with granadilla, guava, fig, gooseberry and green pepper – 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 | 100% Sauvignon Blanc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Coastal

analysis : alc : 12.16 % vol rs : 5.1 g/l pH : 3.151 ta : 7.6 g/l so2 : 111 mg/l
fso2 : 34 mg/l

type : White style : Dry taste : Fruity

pack : Bottle closure : Cork

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 Top 100 Wines of the World 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 – November 1997 edition and April 1998 edition.

98 Vintage: **** in John Platter's (nudging ****); SAA Business Class Top Ten.

00 Vintage: **** (*) in John Platter's.

01 Vintage: **** (*) in John Platter's; One of USA Wine Spectator's 100 Wines of 2001; **** Wine Magazine – August 2001 edition.

03 Vintage: Michelangelo International Wine Awards 2003 - Silver

US Wine Spectator - Top 100 Wines of 2003 (No.28)

92/100 Smart Buy & one of Top 100 Wines for 2003 in USA Wine Spectator – September 2003

**** (*) in John Platter

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

in the vineyard : Soil Type: Decomposed Malmesbury Shale, Tukululu.

Age of vines: 14 years

Trellising: Bush vines and trellised

Vine Density: 3 300 vines / ha

Yield: 6 tonnes per hectare

Irrigation: Yes, drip

about the harvest: Picking date: 1st & 2nd week of February 2004

Grape Sugar: 20 to 22° Balling

Acidity: 8 – 14 g/l at harvest

pH at harvest: 3.05 – 3.2

Total production: 13 000 x 12

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.

Wood ageing: None.



Mulderbosch Vineyards

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