

Mulderbosch Sauvignon Blanc Barrel Fermented 1997

A beautiful, delicate nose with hints of smokiness and vanilla, ending with a touch of asparagus. Rich full-bodied Sauvignon. Wakes up after 12-18 months in the bottle. Serve with pea and ham soup, curried butternut soup, shellfish, smoked oysters, char-grilled tuna, lemon and garlic chicken, glazed ham, beef carpaccio.

variety: Sauvignon Blanc | Sauvignon Blanc

winery: Mulderbosch Vineyardswinemaker: Mike Dobrovicwine of origin: Stellenbosch

analysis: alc:13.0 % vol rs:3.0 g/l pH:3.34 ta:7.6 g/l

type: White

pack: Bottle closure: Cork

1991 John Platter Wine Guide ***½ S.A. Wine Show double gold winner 1992 John Platter Wine Guide **** 1993 John Platter Wine Guide **** 1994 John Platter Wine Guide **** 1995 John Platter Wine Guide **** WINE Magazine **** 1997 John Platter Wine Guide ****

ageing: The wine drinks best after three to seven years.

in the vineyard: 100% Sauvignon Blanc fruit with the majority sourced from bush vines.

about the harvest: The grapes were harvested in the early morning to ensure coolness, crushed and lightly pressed.

in the cellar: The must was cold settled for two days before being inoculated with cultured yeast. 60 % of the wine was fermented in 1st and 2nd fill oak barriques. It was then blended and fined before bottling.



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