wine.co.za
easiest way to buy wine

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 Vineyards
winemaker : Mike Dobrovic
wine 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 ***Â½
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.