

## 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 \*\*\*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.