

Mulderbosch Sauvignon Blanc NLH 2014

This wine shimmers from the glass with its bright golden core and subtle green hues. It displays classic botrytised notes of candied Seville orange, combined with scents of truffle infused forest floor that bound from the glass. The subtle contribution of oak imbues further complexity and intrigue. A golden viscosity reveals seams of ripe scented citrus fruits and rose petal aromatics, whilst the delicate thread of fresh acidity provides life and intensity to the palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : alc : 12.71 % vol rs : 186.6 g/l pH : 3.98 ta : 6.6 g/l so2 : 217 mg/l
fso2 : 38 mg/l

type : White **style :** Sweet **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2011 Vintage 4 stars Platter's SA Wines
2009 Vintage 4 stars Platter's SA Wines
2009 Vintage 90/100 Tim Atkin Report 2013 (UK)
2007 Vintage 4 stars Platter's SA Wines
2007 Vintage 92/100 Wine Spectator (USA)
2006 (maiden) Vintage 4 stars Platter's SA Wines

in the vineyard : The vineyards were farmed to encourage the development of botrytis, which given the cool conditions of the vintage, developed readily.

about the harvest: We were fortunate to harvest 4 tons of perfectly botrytised grapes at a sugar degree just over 35 Brix.

in the cellar : The bunches were crushed, destemmed and macerated overnight in the press before being slowly pressed over the course of the day in order to extract the highest quality juice. This golden liquid then fermented in a combination of new and neutral barrels, and further matured for a period of 12 months before bottling.

