



MULDERBOSCH

1000 MILES SAUVIGNON BLANC



VINTAGE	2015
REGION	Western Cape
VARIETY	Sauvignon Blanc
BARREL AGEING	Fifteen months in french oak
ANALYSIS	Residual Sugar 2.0 g/l pH 3.40 Alcohol 14.0 % Total Acid 6.2 g/l Free SO ₂ 36 mg/l Total SO ₂ 97 mg/l
METHOD	Selected blocks of Sauvignon Blanc from our very best vineyard sites in Stellenbosch, Elgin and as far afield as Piekenierskloof were fermented separately in stainless steel tanks before being drawn down to neutral 500L French oak casks for maturation. Maturation for a period of 15 months on the lees ensued, followed by racking and preparation for bottling in May 2016.
TASTING NOTES	<p>Dazzling white-gold in appearance, shimmering in the glass.</p> <p>The initial nose is classically Sauvignon. Notes of box wood and cassis vibrate side by side, penetrated by shafts of herbaceous, nettle-like character. Maturation on lees has provided a rounded edge to these characters, polishing rather than subduing their impact.</p> <p>The palate is marked by thrilling acidity and a fine mineral texture, with a core of intense Sauvignon flavours leading deep into the finish. Fine vineyards from a very fine year have resulted in this exciting expression of Sauvignon Blanc.</p>
ACCOLADES	2015 Vintage ★★★★★ Platter's SA Wines 2015 Vintage 93/100 Tim Atkin Report 2016 (UK) 2013 Vintage ★★★★★☆ Platter's SA Wines 2013 Vintage 93/100 Tim Atkin Report 2015 (UK) 2012 Vintage ★★★★★ Platter's SA Wines 2012 Vintage 94/100 Tim Atkin Report 2014 (UK)