



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE

2017

REGION

Western Cape

VARIETY

Sauvignon Blanc

ANALYSIS

Residual Sugar	1.7 g/l
pH	3.41
Alcohol	13.5 %
Total Acid	6.2 g/l
Free SO ₂	26 mg/l
Total SO ₂	88 mg/l

METHOD

Thanks to our ongoing relationship with our dedicated team of grape growers, we were again able to source amazing quality Sauvignon Blanc grapes in addition to our very own Mulderbosch 'home block'. 2017 turned out to be a fantastic year for Sauvignon Blanc. The most significant quality factors being the consistent wind throughout the growing season, and cooler than average temperatures, with a noticeable absence of any real heat waves. Vinification was a simple affair of pressing, settling and fermenting the juice in their stainless steel tanks, or in 'neutral' French oak barrels of 500L which accounts for 12% of the 2017 blend.

TASTING NOTES

With a clear, green-hued appearance, the Mulderbosch 2017 Sauvignon Blanc immediately conveys a sense of freshness and vibrancy.

Powerful aromas of green figs and citrus rind are reigned in by a light chalky, herbal note providing intrigue.

The palate abounds with intense Sauvignon Blanc flavours of ripe summer fruits including passion fruit and limes yet there is a firm textural edge that maintains the wine's poise and ensures there is length to the finish.

Simply paired with fresh oysters or flame grilled white fish this Sauvignon Blanc will refresh and delight with each sip.

ACCOLADES

2016 Vintage 90/100 Wine Advocate
2015 Vintage ★★☆☆ Platter's SA Wines
2014 Vintage 91/100 Vinous (USA)
2014 Vintage 90/100 Tim Atkin Report 2015 (UK)
2013 Vintage ★★☆☆ Platter's SA Wines
2013 Vintage 92/100 Tim Atkin Report 2014 (UK)