



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE	2021
REGION	Stellenbosch, South Africa
VARIETY	Sauvignon Blanc
BARREL AGEING	A third of the blend was matured on lees in neutral 500L French oak barrels for six months.
ANALYSIS	Residual Sugar 2.5 g/l pH 3.21 Alcohol 13.0 % Total Acid 6.8 g/l Free SO ₂ 36 mg/l Total SO ₂ 99 mg/l

TASTING NOTES

As has become the Mulderbosch house style, almost a third of the blend was matured on lees in neutral 500L barrels, contributing richness and texture to the wine.

Nose: Notes of fresh guava and gooseberries at first glance, with blackcurrant, elderflower and vanilla pods lingering in the background. After the first sip, more herbaceous fynbos aromas start to lead you into the complexity of this wine.

Palate: A very clean, saline, sea spray freshness overwhelms and melts away into a seductively full and rich abundance of fruit at the core of this wine. Perfectly balanced with freshness and tang, but with elegance and volume to drive the point home that Stellenbosch can produce world class Sauvignon blanc from its vast collection of unique sites.

ACCOLADES

2020 Vintage 90/100 Tim Atkin Report 2021
2019 Vintage Trophy for Best Sauvignon Blanc & Trophy for Best White Wine Overall - Old Mutual Trophy Wine Show
2019 Vintage 91/100 - Best Value - Tim Atkin Report 2019
2018 Vintage 89/100 - Best Value - Wine Spectator
2018 Vintage 91/100 Tim Atkin Report 2018 (UK)