



# MULDERBOSCH

## SAUVIGNON BLANC



<b>VINTAGE</b>	<b>2022</b>	
REGION	Stellenbosch, South Africa	
VARIETY	Sauvignon Blanc	
WINEMAKER	Henry Kotzé	
BARREL AGEING	A third of the blend was matured on lees in neutral 500L French oak barrels for six months.	
ANALYSIS	Residual Sugar: 3.2 g/l pH: 3.35 Alcohol: 13.5 %	Total Acid: 5.6 g/l Free SO <sub>2</sub> : 32 mg/l Total SO <sub>2</sub> : 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: Big notes of blackcurrant, papaya, white pear, melons and grapefruit. All ripe and delicious. Very well balanced and offset by sweet toffee and greener capsicum.

Palate: Powerful, mouth filling and textured. Flavorsome and lasting. This wine exudes what Stellenbosch Sauvignon blanc is all about – it will never disappoint! Big on aromas and very compelling. Cheers!

<b>ACCOLADES</b>	2022 Vintage 90/100 James Suckling Report 2022 2021 Vintage 4 Stars Platter's SA Wines 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
------------------	---