



MULDERBOSCH

SAUVIGNON BLANC NOBLE LATE HARVEST



VINTAGE	2014
REGION	Western Cape
VARIETY	Sauvignon Blanc
BARREL AGEING	12 months in combination of brand new and neutral barrels
ANALYSES	Residual Sugar 186.6 g/l pH 3.98 Alcohol 12.71 % Total Acid 6.6 g/l Free SO ₂ 38 mg/l Total SO ₂ 217 mg/l
METHOD	The vineyard managed to encourage the development of Botrytis, and given the vigorous and cool conditions of the vintage it developed readily. We were fortunate to harvest 4 tons of perfectly wizened, golden raisins at a sugar of approximately 35 Brix which was then crushed and destemmed, left to macerate overnight in the press, and then slowly pressed over the course of the day in order to extract as much juice as possible. The golden liquid was then fermented in a combination of brand new and neutral barrels, and matured for almost 12 months before bottling.
TASTING NOTES	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.
ACCOLADES	2011 Vintage ★★★★★ Platter's SA Wines 2009 Vintage ★★★★★ Platter's SA Wines 2009 Vintage 90/100 Tim Atkin Report 2013 (UK) 2007 Vintage ★★★★★ Platter's SA Wines 2007 Vintage 92/100 Wine Spectator (USA) 2006 (maiden) Vintage ★★★★★ Platter's SA Wines