



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE	2018
REGION	Stellenbosch
VARIETY	Sauvignon Blanc
BARREL AGEING	Almost a quarter of the blend (24%) was matured in neutral 500L French oak barrels.
ANALYSIS	Residual Sugar 2.0 g/l pH 3.49 Alcohol 13.5 % Total Acid 5.2 g/l Free SO ₂ 34 mg/l Total SO ₂ 96 mg/l

TASTING NOTES Given the warm and dry conditions leading up to the 2018 harvest, every effort was made to ensure the grapes for our Sauvignon Blanc were harvested early in order to preserve what natural acidity there was in the grapes.

Even so, the 2018 vintage is a ripe styled Sauvignon Blanc with plenty of tropical fruit on the nose and a palate with pronounced green fig flavours.

Almost a quarter of the blend (24%) was matured in neutral 500L barrels and has contributed richness and density of texture of this wine.

Grapes for the 2018 Mulderbosch Sauvignon Blanc were harvested exclusively from Stellenbosch, and include not only our own, but those from the slopes of Simonsberg, the Polkadraai ward, and vineyards close to False Bay on the lower slopes of the Helderberg.

ACCOLADES	2018 Vintage 91/100 Tim Atkin Report 2018 (UK) 2016 Vintage 90/100 Wine Advocate 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)
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