



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE	2019
REGION	Stellenbosch
VARIETY	Sauvignon Blanc
BARREL AGEING	A third of the blend was matured on lees in neutral 500L French oak barrels.
ANALYSIS	Residual Sugar 4.1 g/l pH 3.32 Alcohol 13.5 % Total Acid 7.6 g/l Free SO ₂ 29 mg/l Total SO ₂ 94 mg/l
TASTING NOTES	<p>2019 with its slightly smaller crops and cool conditions during the ripening period provided wonderfully rich and concentrated flavours this vintage.</p> <p>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.</p> <p>Aromatically the nose is intense, with wonderful grapefruit, lime and blackcurrant notes.</p> <p>The palate bursts with zesty acidity on the entry, releasing waves of vibrant Sauvignon Blanc flavours. Superbly invigorating, it softens to a delicious creamy finish with some weight and length; testimony to its maturation on lees.</p> <p>Whilst the 2019 Mulderbosch Sauvignon Blanc will provide much enjoyment immediately, it will nonetheless reward with further cellaring and develop more complexity in time.</p>

ACCOLADES	2019 Vintage 91/100 - Best Value White Wine- Tim Atkin Report 2019 2018 Vintage 4 Stars Platter's SA Wines 2018 Vintage 91/100 Tim Atkin Report 2018 (UK) 2016 Vintage 90/100 Wine Advocate 2015 Vintage 93/100 Stephen Tanzer
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