



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE

2016

REGION

Western Cape

VARIETY

Sauvignon Blanc

ANALYSIS

Residual Sugar	1.9 g/l
pH	3.48
Alcohol	13.5 %
Total Acid	5.4 g/l
Free SO ₂	32 mg/l
Total SO ₂	102 mg/l

METHOD

Thanks to our ongoing relationship with our dedicated team of grape growers, we were again able to source amazing quality Sauvignon Blanc grapes in addition to our very own Mulderbosch "home block". Picking decisions centred around ensuring grapes were harvested with both high acidity and optimal flavour ripeness, difficult in a year such as 2016 due to the very hot, dry and therefore heat-stressed conditions. None the less, we managed to schedule our picking to almost perfection, and vinification was a simple affair of pressing, settling and fermenting the juice in either stainless steel tanks, or in 'neutral' French oak barrels of 500L which accounts for 12% of the 2016 blend.

TASTING NOTES

With a lively straw-green appearance, this Sauvignon Blanc embodies verve and freshness at a glimpse. The nose exhibits a complex array of wonderful varietal aromas such as green figs and passion fruit. There's also a sage-like herbal presence that provides a further layer of richness to the aroma profile. This is a beautiful example of a powerfully textured Sauvignon Blanc, both from the judicious use of oak barrel maturation and extended contact on fine yeast lees. Thanks to the synergy of these techniques combined, the palate has a depth and breadth that encourages sip after sip. Firm acidity and amazing length of flavour ensure that this is one of the finest Sauvignons produced by Mulderbosch in many years.

ACCOLADES

2015 Vintage ★★☆☆ Platter's SA Wines
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)
2012 Vintage 88/100 Wine Advocate (USA)