



# MULDERBOSCH

## SAUVIGNON BLANC



<b>VINTAGE</b>	<b>2023</b>	
REGION	Stellenbosch, South Africa	
VARIETY	Sauvignon Blanc	
WINEMAKER	Henry Kotzé	
BARREL AGEING	50% of the blend was matured on lees in neutral 500L French oak barrels for six months.	
ANALYSIS	Residual Sugar: 3.0 g/l pH: 3.35 Alcohol: 13 %	Total Acid: 6.2 g/l Free SO <sub>2</sub> : 33 mg/l Total SO <sub>2</sub> : 105 mg/l

**TASTING NOTES** As has become the Mulderbosch house style, half of the blend was matured on lees in neutral 500L barrels, contributing richness and texture to the wine.

Nose: Juicy tropical guava, ripe lemons and blackcurrant. Some herbal fynbos notes - lavender, thyme and origanum all packed into one. Extremely inviting and vivid!

Palate: Once introduced, you have an explosion of flavour, not limited to one style, but several. The bright floral and fruit notes combine effortlessly with the salinity and herbaceousness of a cooler style influence. Sweetness and acidity are perfectly offset to create a delicious and fun wine experience.

<b>ACCOLADES</b>	2023 Vintage 90/100 James Suckling Report 2023 2022 Vintage 91/100 Tim Atkin Report 2023 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
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