



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE	2024
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 nine months.
ANALYSIS	Residual Sugar: 2.1 g/l Total Acid: 5.6 g/l pH: 3.32 Free SO ₂ : 37 mg/l Alcohol: 12.5 % Total SO ₂ : 102 mg/l

TASTING NOTES

Nose: Starting off slightly more herbaceous and slightly green it shows the freshness of the 2024 vintage. Following up with juicy notes of tropical guava, papaya, melons, blackcurrant, and some herbal fynbos notes. As always, very captivating and pure.

Palate: A powerful 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. A very captivating drinking experience.

ACCOLADES	2024 Vintage 90/100 James Suckling Report 2024 2023 Vintage Double Gold Michelangelo Awards 2024 2023 Vintage 90/100 James Suckling Report 2023 2022 Vintage 91/100 Tim Atkin Report 2023 2022 Vintage 90/100 James Suckling Report 2022
------------------	--