



MULDERBOSCH

SAUVIGNON BLANC 2009

VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Western Cape
Soil Type:	Decomposed Malmesbury Shale, Tukulu, and Hutton
Age of Vines:	6 to 27 years
Trellising:	Bush Vines and 3 Wire Vertical Shoot Positioning
Yield:	6-8 tons/ha
Irrigation:	Drip
Picking Date:	January 26 - March 13, 2008
Grape Sugar:	18.5 - 23.5° B
Acidity:	7 - 12 g/l
pH at Harvest:	3.1 - 3.4

WINEMAKING PRACTICES

Fermentation Temperature: 12 - 16° C

Method:

The grapes were harvested in the cool early morning hours, crushed and pressed. The must was then cold settled for two days, racked, returned to stainless steel tanks, and inoculated with selected yeast cultures. The wine underwent a cold fermentation and was given extended lees contact. Reductive winemaking techniques were applied throughout blending and bottling in order to preserve the fresh fruit character of the wine.

Wood aging: None

TECHNICAL DETAILS

RS: 7.1 g/l	pH: 3.47
TA: 6.9 g/l	Alcohol: 12%

Maturation potential: Up to 5 years with proper storage

TASTING NOTES

This racy bottling single-handedly put South Africa on the map as a source of world class Sauvignon Blanc. One of the Cape's most heralded and sought-after wines, it garners 90+ scores vintage after vintage. Vivid tropical fruit aromas give way to succulent, mouth-filling flavors of guava, lychee, gooseberry, lime, and fresh cut grass, supported by a bracing jolt of acidity.

