



# MULDERBOSCH

## SAUVIGNON BLANC NOBLE LATE HARVEST 2007

### VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Stellenbosch
Soil Type:	Mostly decomposed shale; some Hutton (decomposed Granite)
Age of Vines:	16 - 21 years
Trellising:	4 wire trellising
Yield:	5 tons/ha
Irrigation:	Drip
Picking Date:	April 25, 2007
Grape Sugar:	42-45° B
Acidity:	7.58 g/l
pH at Harvest:	3.79

### WINEMAKING PRACTICES

Fermentation Temperature: 18 - 30° C

#### Method:

The grapes were hand picked and crushed, and the juice was left in contact with the skins overnight. After a long, slow pressing cycle, the juice was cold settled for two days and then racked to French oak barriques with three percent of the lees. After four days, the wine began spontaneous fermentation. The wine underwent no malolactic fermentation and was left on the gross lees for six months. After 6 months of barrel maturation, the wine was lightly fined, filtered and then bottled.

#### Wood aging:

6 months in new 225 liter French oak barrels

### TECHNICAL DETAILS

RS: 150.6 g/l	pH: 3.48
TA: 8.8 g/l	Alcohol: 13%

Maturation potential: Up to 10 years with proper storage

### TASTING NOTES

Long recognized for their standard bearing Sauvignon Blanc bottlings, Mulderbosch recently began crafting this stunning Noble Late Harvest bottling from their signature grape. This rich, unctuous dessert elixir is packed with luscious flavors of pineapple, mango and peach with notes of orange zest and honey. Plenty of racy Sauvignon acidity keeps it fresh and lively on the palate.

### RATINGS

92 points *Wine Spectator*

