



MULDERBOSCH

SAUVIGNON BLANC NOBLE LATE HARVEST



VINTAGE	2011
REGION	Western Cape
VARIETY	Sauvignon Blanc
BARREL AGEING	100% new French oak (225L) for six months
ANALYSES	Residual Sugar 174 g/l pH 3.45 Alcohol 11.35 % Total Acid 8.54 g/l Free SO ₂ 26 mg/l Total SO ₂ 178 mg/l
MATURATION	Will improve up to 15 years from date of vintage
METHOD	Perfectly botrytised Sauvignon Blanc berries were handpicked and allowed skin contact overnight before being slowly pressed. The luscious juice was allowed to settle for two days before being racked to French oak barrels. After a lengthy fermentation the wine was left to mature on gross lees for six months. A light fining and filtration preceded bottling.
TASTING NOTES	Visually appealing, alive with hues of shimmering burnished copper. Powerfully aromatic, displaying cinnamon, stewed apples and wafts of oven-crisp pie crust. The palate is wonderfully intense with toffee apple flavours, quince paste and botrytis spice all accentuated by a lifted, pithy citrus aromatic which leads onto the bright and persistent finish.
FOOD PAIRING	Foie gras. Crêpes suzette, crème brûlée, fruit based desserts like fruit tarts and flans, especially when they contain apple. A range of cheeses, particularly Roquefort.
ACCOLADES	2011 Vintage ★★★★★ Platter's SA Wines 2009 Vintage ★★★★★ Platter's SA Wines 2009 Vintage 90/100 Tim Atkin Report 2013 (UK) 2007 Vintage ★★★★★ Platter's SA Wines 2007 Vintage 92/100 Wine Spectator (USA) 2006 (maiden) Vintage ★★★★★ Platter's SA Wines