



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE	2020
REGION	Stellenbosch
VARIETY	Sauvignon Blanc
BARREL AGEING	A third of the blend was matured on lees in neutral 500L French oak barrels.
ANALYSIS	Residual Sugar 2.0 g/l pH 3.33 Alcohol 13.0 % Total Acid 6.3 g/l Free SO ₂ 39 mg/l Total SO ₂ 95 mg/l

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

Nose:
Summery, fully ripe melon with fine and perfumy sweet-pea blossom. Honeysuckle, some muscat notes and red capsicum adds to the allure.

Palate:
Perfectly balanced with lingering focus and acidity, the mid palate plays with classic cassis and thyme flavours. Very much a wine for all occasions.

ACCOLADES	2019 Vintage Trophy for Best Sauvignon Blanc & Trophy for Best White Wine Overall - Old Mutual Trophy Wine Show 2019 Vintage 91/100 - Best Value - Tim Atkin Report 2019 2018 Vintage 89/100 - Best Value - Wine Spectator 2018 Vintage 91/100 Tim Atkin Report 2018 (UK) 2016 Vintage 90/100 Wine Advocate
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