



# MULDERBOSCH

## SAUVIGNON BLANC NOBLE LATE HARVEST



<b>VINTAGE</b>	<b>2009</b>
<b>REGION</b>	Stellenbosch
<b>VARIETY</b>	Sauvignon Blanc
<b>BARREL AGEING</b>	100% new French oak (225L) for six months
<b>ANALYSES</b>	Residual Sugar 129.36 g/l pH 3.47 Alcohol 13.32 % Total Acid 7.84 g/l Free SO <sub>2</sub> 31 mg/l Total SO <sub>2</sub> 192 mg/l
<b>MATURATION</b>	Will improve up to 15 years from date of vintage
<b>METHOD</b>	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.
<b>TASTING NOTES</b>	Striking amber appearance with verdant hues. Beautifully developed botrytis notes of dried pear, mango and fresh hay dominate the nose. Succulent flavours of preserved cling peaches and quince paste on the palate are supported by subtle oaky tones reminiscent of hot buttered toast. A fine acidity heightens fruit purity and underpins a long and flavourful finish.
<b>FOOD PAIRING</b>	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.
<b>ACCOLADES</b>	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