



MULDERBOSCH

SAUVIGNON BLANC



VINTAGE	2022
REGION	Stellenbosch (Stellenbosch Kloof, Polkadraai & Helderberg), South Africa
VARIETY	Sauvignon Blanc
WINEMAKER	Henry Kotzé
IMPORTER	Third Leaf Wines
CASE QUANTITY	10 000
UPC	6009803564041
BARREL AGEING	A third of the blend was matured on lees in neutral 500L French oak barrels for 6 months.
ANALYSIS	Residual Sugar: 3.2 g/l pH: 3.35 Alcohol: 13.5 % Total Acid: 5.6 g/l Free SO ₂ : 32 mg/l Total SO ₂ : 99 mg/l Grape Brix: 22.5°
VINEYARD INFORMATION	Sourced from 4 different parcels of land, and 3 different sub-regions. Stellenbosch Kloof - Offering more of a new world fruit profile - like gooseberries, capers and blackcurrant. Polkadraai - Very tropical fruit oriented. Helderberg - "Sancerre" like feel, classic mineral, gravel salinity. All of these sub-regions are quintessential to what I want to achieve with this wine. Gone are the days that you can differentiate quality from how the grapes are handled in the cellar. These days every producer is quality minded, coupled with technology, cellars just don't turn out badly made wines anymore. Differentiation comes from, terroir specific, geographically different, high quality fruit expression. The art is to clearly align the unique parcels of grape that you identify to the stylistic vision that you have for the wine. This 2022 Sauvignon blanc, does that and then some.....
TASTING NOTES	Nose: Big notes of blackcurrant, papaya, white pear, melons and grapefruit. All ripe and delicious. Very well balanced and offset by sweet toffee and greener capsicum. Palate: Powerful, mouth filling and textured. Flavorful and lasting. This wine exudes what Stellenbosch Sauvignon blanc is all about - it will never disappoint! Big on aromas and very compelling. Cheers!