



# MULDERBOSCH

## CABERNET SAUVIGNON ROSÉ



<b>VINTAGE</b>	<b>2017</b>
<b>REGION</b>	Coastal Region
<b>VARIETY</b>	Cabernet Sauvignon
<b>ANALYSIS</b>	Residual Sugar 5.1 g/l pH 3.35 Alcohol 12.5 % Total Acid 6.1 g/l Free SO <sub>2</sub> 31 mg/l Total SO <sub>2</sub> 98 mg/l

**METHOD** Cabernet Sauvignon vineyards are managed specifically with the idea of rosé production in mind. Early picking dates result in naturally high levels of acidity and a bright spectrum of fruit flavours ideal in rosé style wines. Once pressed, the juice is handled as per Sauvignon Blanc, i.e. cool fermentation with aromatic yeasts to heighten the vibrant, zesty aromas and fresh mineral palate. Crucial to this style of rosé is early bottling in order to preserve the wine's inherent freshness.

**TASTING NOTES** It's hard not to feel excited by the appearance of the 2017 Mulderbosch Rosé. It's very much alive and energised. The colour is lighter and brighter than previous vintages.

An attractive confected cherry note greets the nose, followed by subtle rose petal aromatics and a crisp mineral note that holds it all together nicely.

Due to careful selection of vineyard sites and gentle fruit handling in the cellar the palate has an effortless poise about it. Sweet-fruited Cabernet flavours and early-picked natural acidity make for an intense palate that refreshes with each sip.

<b>ACCOLADES</b>	2016 Vintage ★★☆☆ Platter's SA Wines 2015 Vintage 86/100 Wine Advocate (USA) 2015 Vintage ★★★★★ Platter's SA Wines 2014 Vintage 88/100 Vinous (USA) 2014 Vintage 85/100 Wine Advocate (USA) 2014 Vintage 85/100 Wine Spectator (USA)
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