



MULDERBOSCH

CABERNET SAUVIGNON ROSÉ



VINTAGE

2019

REGION

Coastal Region

VARIETY

Cabernet Sauvignon

ANALYSIS

Residual Sugar	4.5 g/l
pH	3.46
Alcohol	12.5 %
Total Acid	5.8 g/l
Free SO ₂	33 mg/l
Total SO ₂	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

As has become the Mulderbosch House style, our 2019 Cabernet Sauvignon Rosé is delicately coloured, with subtle hues of pink and a touch of copper.

The nose explodes with fresh aromas of sliced strawberries, and carries a lightly herbal note often associated with Cabernet Sauvignon.

Although vibrant and fresh, the palate also has fruit purity and concentration making this a serious example of the genre. The wine is well balanced, with a keen note of acidity running the length of its core, and a clean, delightful flurry of flavour on the finish.

ACCOLADES

2018 Vintage ★★☆☆ Platter's SA Wines
2017 Vintage 88/100 Tim Atkin Report 2017
2017 Vintage ★★☆☆ Platter's SA Wines
2016 Vintage 89/100 Stephen Tanzer
2016 Vintage ★★☆☆ Platter's SA Wines
2014 Vintage 88/100 Vinous (USA)