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Mulderbosch Cabernet Sauvignon Rosé 2006

A brilliant, lively, clear wine, strawberry in colour. A complex nose, but the aromas are mainly in the rose petal, strawberry and cherry spectrum. A dry lingering palate of pomegranate and berry fruits fills your mouth.

Serve well chilled. An excellent aperitif or picnic wine. The ideal summer salad wine. Serve with fresh, seared tuna steaks; veal limone; poached salmon; asparagus quiche; cold crayfish salad; vegetable spring rolls dipped in soy sauce; ideal with sushi and other Japanese delights.



variety : Cabernet Sauvignon | 98% Cabernet Sauvignon, 2% Cabernet Franc
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 13.32 % vol **rs :** 7.3 g/l **pH :** 3.19 **ta :** 6.0 g/l **so2 :** 122 mg/l **fso2 :** 53 mg/l
type : Rose
pack : Bottle **closure :** Cork

ageing : Up to 3 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale
Age of vines: 9 -17 years
Trellising: Bush vines
Vine Density: 3 400 vines / ha
Irrigation: Yes, drip

about the harvest: Picking date: Beginning March 2006
Grape Sugar: 21 - 23Â° B at harvest
Yield: 8.5 tonnes per hectare
Acidity: 6.75 g/l at harvest
pH at harvest: 3.59

in the cellar : After settling in tank, the free run juice was racked and inoculated with selected yeast cultures for fermentation. After fermentation the wine underwent lees contact, a light fining and filtration before bottling
Wood ageing: None
Total production: 5 800 x 12
Fermentation temperature: 12 - 18Â°C