

## 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** :

**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

**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 - 23° 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 - 18°C