

Mulderbosch Cabernet Sauvignon Rosé 2007

This wine displays a brilliant, lively, strawberry colour. The nose is complex with aromas mainly in the rose petal, strawberry and cherry spectrum. A dry aftertaste of pomegranate and berry fruits lingers in the 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 | 96.3% Cabernet Sauvignon, 3.7% Cabernet Franc

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.52 % vol rs : 7.3 g/l pH : 3.30 ta : 6.1 g/l so2 : 133 mg/l fso2 : 35 mg/l

type : Rose

pack : Bottle **closure** : Cork

2005 Vintage: **** in John Platter; 2006 Vintage: Rated 89/100 by Steve Tanzer's International Wine Cellar (USA);

ageing : Up to 3 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: 10-18 years

Trellising: Bush vine and trellis

Vine Density: 3 400 vines / ha

Irrigation: Yes, drip

about the harvest: Picking date: Beginning March 2007

Grape Sugar: 21 - 23° B at harvest

Yield: 7 - 8.5 tonnes per hectare

Acidity: 6.75 g/l at harvest

pH at harvest: 3.57

