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Mulderbosch Cabernet Sauvignon Rosé 2008



A lovely, lively, bright and clear pomegranate colour and has complex layers of strawberry, cherry, roses and fresh peaches on the nose. The wine has a nice, spicy and slightly peppery taste on the palate and is well balanced with a fresh long aftertaste.

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 | 100% Cabernet Sauvignon
winery : Mulderbosch Vineyards
winemaker : Mike Dobrovic
wine of origin : Stellenbosch
analysis : **alc :** 13.58 % vol **rs :** 7.0 g/l **pH :** 3.25 **ta :** 5.8 g/l **so2 :** 94 mg/l **fso2 :** 44 mg/l
type : Rose
pack : Bottle **closure :** Cork

2000 Vintage:
84 in US Wine Spectator
2001 Vintage:
85 in US Wine Spectator
2002 Vintage:
85 in US Wine Spectator
2003 Vintage:
84 in US Wine Spectator
2004 Vintage:
80 in US Wine Spectator
2005 Vintage:
3Â½ stars in John Platter
83 in US Wine Specator
2006 Vintage:
Rated 89/100 by Steve Tanzerâ€™s International Wine Cellar (USA)
Untasted by Platter â€“ sold out
83 in US Wine Spectator
2007 Vintage:
3Â½ stars in John Platter
84 in US Wine Spectator

ageing : Up to 3 years.

in the vineyard : Area: Stellenbosch
Soil Type: Decomposed Malmesbury Shale
Age of vines: 11 â€“ 19 years
Trellising: Bush vine and trellis
Vine Density: Â± 3 400 vines/ha
Irrigation: Yes, drip

about the harvest: Picking date: Beginning of March 2008
Grape Sugar: 21Â° - 23Â°B
Acidity at harvest: 6.75g/l
pH at harvest: 3.57
Yield: 7 - 8.5 ton/ha

in the cellar : The grapes were harvested and crushed. To achieve the desired colour on the free run juice, the grapes were cold-macerated. After settling in tank, the juice was racked and inoculated with yeast cultures for fermentation. After fermentation the wine underwent lees contact, a light fining and filtration before bottling.

Fermentation temperature: 12Â° C- 17Â° C

Wood ageing: None.