

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:

3½ stars in John Platter

83 in US Wine Spectator

2006 Vintage:

Rated 89/100 by Steve Tanzer's International Wine Cellar (USA)

Untasted by Platter - sold out

83 in US Wine Spectator

2007 Vintage:

3½ 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 - 19 years

Trellising: Bush vine and trellis

Vine Density: ± 3 400 vines/ha

Irrigation: Yes, drip

about the harvest: Picking date: Beginning of March 2008

Grape Sugar: 21° - 23°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: 12° C - 17° C



Wood ageing: None.