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Mulderbosch Cabernet Sauvignon Rosé 2011



A sexy pink colour with a pretty orange tint. The nose is intensely aromatic with tangerine peel, raspberry and wild strawberries. The palate has a crystal purity with lovely weight and notes of grapefruit on the long finish.

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 : Richard Kershaw and Andy Erickson (Consultant)
wine of origin : Coastal Region
analysis : **alc :** 12.48 % vol **rs :** 6.7 g/l **pH :** 3.33 **ta :** 5.5 g/l **so2 :** 104 mg/l **fso2 :** 34 mg/l
type : Rose **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **closure :** Screwcap

- 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: 83 in US Wine Spectator
- 2006 Vintage: 83 in US Wine Spectator
- 2005 Vintage: 3½ Stars in John Platter
- 2006 Vintage: Rated 89/100 by Steve Tanzer's International Wine Cellar(USA); 83 in US Wine Spectator; Untasted by Platter - sold out
- 2007 Vintage: 3½ Stars in John Platter; 84 in US Wine Spectator
- 2008 Vintage: 3 Stars in John Platter

ageing : Up to 2 - 3 years.

in the vineyard : Area: Coastal Region
Soil Type: Decomposed Malmesbury Shale, Duplex,Tukulu
Age of vines: 9 - 25 years
Trellising: Bush vine and trellis
Vine Density: ±3 400 vines/ha
Irrigation: Yes, drip

about the harvest: Yield: 7.5 - 10t/ha
Picking date: End of February to end of March 2011
Grape Sugar: 21° - 23° Balling
Acidity: 6.45 - 6.8g/l at harvest
pH at harvest: 3.45 - 3.56

in the cellar : Fermentation temperature: 12° C - 16° C

Method: The grapes were harvested and crushed. To achieve the desired colour on the free run juice, the grapes were lightly pressed. After settling in tank, the juice was racked and inoculated with selected yeast cultures for fermentation. In particular Saccharomyces Paradoxis was used to enhance the aromatic profile. After fermentation the wine underwent lees contact, a light fining and filtration before bottling.

Wood ageing: None.