

## Mulderbosch Cabernet Sauvignon Rosé 2013

A sexy pink colour with lively hues. The nose combines aromas of ripe blood-orange, cherry-drops and black currant cordial with fragrant sandalwood whiffs. The gorgeously weighted palate balances juicy fruit flavours with racy acidity and finishes on a pleasantly persistent, zesty note.

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 :** Adam Mason

**wine of origin :** Coastal Region

**analysis :** alc : 12.8 % vol rs : 6.13 g/l pH : 3.41 ta : 6.0 g/l so2 : 119 mg/l fso2 : 43 mg/l

**type :** Rose **style :** Off Dry **body :** Light **taste :** Fruity

**pack :** Bottle **size :** 0 **closure :** Screwcap

2012 Vintage 88/100 Steve Tanzer (USA)

2012 Vintage \*\*\* Platter's SA Wines

2012 Vintage 86/100 Tim Atkin Report 2013 (UK)

2011 Vintage 83/100 Wine Spectator (USA)

2010 Vintage 85/100 Wine Spectator (USA)

**ageing :** 1-2 years from the date of vintage

**in the vineyard :** Cabernet Sauvignon vineyards are managed specifically with the idea of rosé production in mind.

**about the harvest:** Early picking dates result in naturally high levels of acidity and a bright spectrum of fruit aromas ideal in rosé style wines.

**in the cellar :** Once pressed, the juice is handled as per Sauvignon Blanc, i.e. cool fermentation with aromatic yeasts to heighten the vibrant, zesty aromas and fresh mineral palate. Crucial to this style of rosé is early bottling in order to preserve the wine's inherent freshness.

