

## Mulderbosch Cabernet Sauvignon Rose 2000

A brilliant, lively, clear wine, the colour of freshly cut watermelon. Something to excite one's senses! A rather complex nose comprising; pink grapefruit, peppery nasturtium and hints of strawberry jam. A full palate of pomegranate and pink grapefruit with a hint of spiciness in the aftertaste. Serve well chilled. An excellent aperitif or picnic 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** : 13.5 % vol   **rs** : 3.5 g/l   **pH** : 3.21   **ta** : 7.1 g/l

**type** : Rose

**pack** : Bottle   **closure** : Cork

**ageing** : The wine is intended for early enjoyment.

**in the vineyard** : Made by winemaker Mike Dobrovic, from Cabernet Sauvignon grapes which were hand picked from our vineyards in the prime Koelenhof area of Stellenbosch. The word koel is the Afrikaans word for cool and best describes how the area benefits from gentle sea breezes in the summer months.

**in the cellar** : The grapes were harvested in the early morning to ensure coolness, then lightly crushed. During cold maceration the desired colour was achieved by keeping the free run juice in contact with the skins for six hours. After allowing the juice to settle overnight it was inoculated with a select yeast culture to initiate fermentation. Once fermented, the wine was fined and lightly filtered prior to being bottled.