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Mulderbosch Cabernet Sauvignon Rosé 2012

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 persistant, 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 : Richard Kershaw and Andy Erickson (Consultant)
wine of origin : Stellenbosch
analysis : **alc :** 12.48 % vol **rs :** 6.7 g/l **pH :** 3.33 **ta :** 6.4 g/l **so2 :** 130 mg/l **fso2 :** 34 mg/l
type : Rose **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : 1-2 years from the date of vintage

about the harvest:

in the cellar : Method: Cabernet Sauvignon vineyards are managed specifically with the idea of rosé production in mind. Early picking dates result in naturally high levels of acidity and a bright spectrum of fruit aromas ideal in rosé style wines. 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.

Wood Ageing: None