wine.co.za
easiest way to buy wine

Mulderbosch Cabernet Sauvignon Rosé 2014

Delicate pink colour with subtle salmon hues;An initial burst of ripe grapefruit aromas is followed by clean, mineral notes and hints of fresh strawberries. The overriding character of this rosé isone of freshness and purity. Freshness of texture,vibrancy and length. Purity of fl avour, especially theway in which the aromas fi nd their full expressionon the palate. There is a touch of mineral austerity which maintains a light thread throughout the wine's length; moreish and decidedly quaffable,the ultimate rosé!

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; vegetablespring rolls dipped in soy sauce; ideal with sushiand other Japanese delights.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Mulderbosch Vineyards
winemaker : Adam Mason
wine of origin : Coastal Region
analysis : **alc :** 12.5 % vol **rs :** 6.5 g/l **pH :** 3.5 **ta :** 6.0 g/l **so2 :** 120 mg/l **fso2 :** 30 mg/l
type : Rose **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2014 Vintage 85/100 Wine Advocate (USA)
2012 Vintage 88/100 Steve Tanzer (USA)
2012 Vintage 3 stars 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.