

Mulderbosch Cabernet Sauvignon Rose 2017

It's hard not to feel excited by the appearance of the 2017 Mulderbosch Rosé. It's very much alive and energised. The colour is lighter and brighter than previous vintages.

An attractive confected cherry note greets the nose, followed by subtle rose petal aromatics and a crisp mineral note that holds it all together nicely.

Due to careful selection of vineyard sites and gentle fruit handling in the cellar the palate has an effortless poise about it. Sweet-fruited Cabernet flavours and early-picked natural acidity make for an intense palate that refreshes with each sip.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Mulderbosch Vineyards

winemaker : Adam Mason

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 5.1 g/l pH : 3.35 ta : 6.1 g/l so2 : 98 mg/l fso2 : 31 mg/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

2016 Vintage 3½ stars Platter's SA Wines

2015 Vintage 86/100 Wine Advocate (USA)

2015 Vintage 3 stars Platter's SA Wines

2014 Vintage 88/100 Vinous (USA)

2014 Vintage 85/100 Wine Advocate (USA)

2014 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.

in the cellar : 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 flavours 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.

