

Mulderbosch Cabernet Sauvignon Rose 2001

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 soysauce; ideal with sushi and other Japanese delights.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.47 % vol rs : 7.2 g/l pH : 2.98 ta : 6.8 g/l so2 : 116 mg/l
fso2 : 43 mg/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.

about the harvest: The grapes were harvested in the early morning to ensure coolness.

in the cellar : The grapes were 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.





Mulderbosch Vineyards

Stellenbosch

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