

## Mulderbosch Cabernet Sauvignon Rose 2018

At a glance the 2018 Mulderbosch Rosé captures the essence of summer. With its burnished copper hues it radiates charm, and the promise of a deliciously refreshing drop of wine. Fresh strawberries and a subtle chalky note define the nose. The palate is framed by beautifully balanced, succulent fruit flavours and a fine, mineral finish. palate has an effortless poise about it. Sweet-fruited Cabernet Sauvignon 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 : 4.7 g/l pH : 3.33 ta : 6.0 g/l so2 : 97 mg/l fso2 : 41 mg/l

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

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

2017 Vintage 88/100 Tim Atkin Report 2017

2017 Vintage ««« Platter's SA Wines

2016 Vintage 89/100 Stephen Tanzer

2016 Vintage ««« Platter's SA Wines

2015 Vintage 86/100 Wine Advocate (USA)

2014 Vintage 88/100 Vinous (USA)

**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 flavours ideal in rosé style wines.

**in the cellar :** Careful selection of vineyard sites and gentle fruit handling 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.

