

Mulderbosch Cabernet Sauvignon Rose 2002

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, pink grapefruit and honey, with a hint of spiciness in the aftertaste. A pleasantly dry, lingering finish. 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 soy sauce; ideal with sushi and other Japanese delights.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 13.48 % vol rs : 6.2 g/l pH : 3.08 ta : 7.5 g/l so2 : 112 mg/l fso2 : 50 mg/l

type : Rose

pack : Bottle **closure** : Cork

ageing : Up to 3 years

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: 10 - 11 years

Trellising: 4 Strand Vertical Cordon

Vine Density: $\hat{A}\pm 3$ 400 vines/ha

Irrigation: Yes, drip

about the harvest: Yield: 6-7 tonnes per hectare

Picking date: During March 2002

Grape Sugar: 22.5 - 23° Balling

Acidity 7.9 g/l

pH: 3.3

in the cellar : Fermentation temperature: 15°C

The grapes were harvested in the early morning to ensure coolness, and then 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.

Wood ageing: None.

Total production: 1 500 x 12



