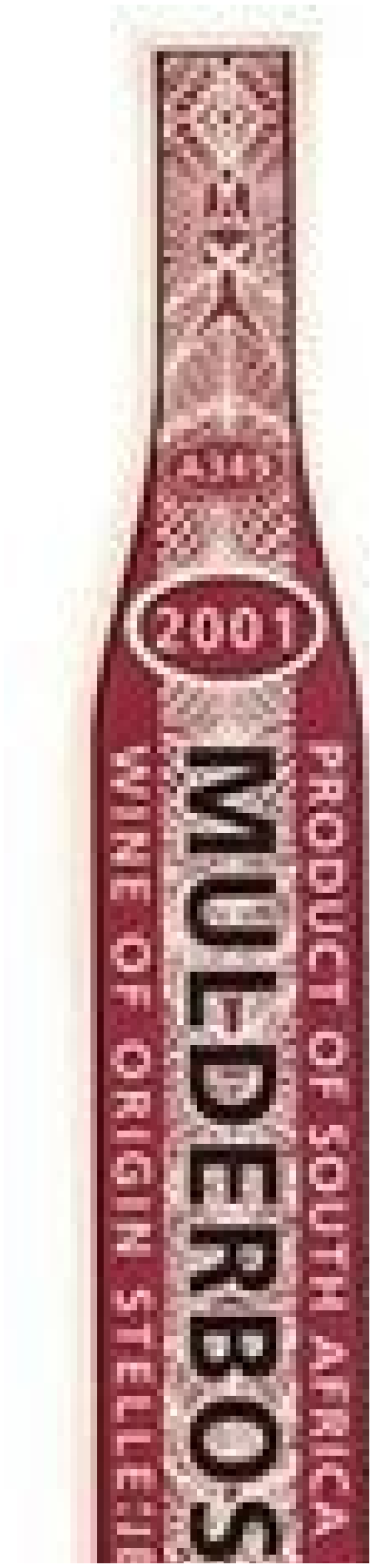
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Mulderbosch Cabernet Sauvignon Rose 2002

A brilliant, lively, clear wine, the colour of freshly cut watermelon. Something to excite oneâ€™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: Â±3 400 vines/ha
Irrigation: Yes, drip

about the harvest: Yield: 6â€“7 tonnes per hectare
Picking date: During March 2002
Grape Sugar: 22.5 - 23Â° Balling
Acidity 7.9 g/l
pH: 3.3

in the cellar : Fermentation temperature: 15Â°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


HOSCH
750ml