



MULDERBOSCH

CABERNET SAUVIGNON ROSÉ



VINTAGE	2025	
REGION	Coastal Region, South Africa	
VARIETY	Cabernet Sauvignon	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 5.0 g/l pH: 3.55 Alcohol: 12.5 %	Total Acid: 5.6 g/l Free SO ₂ : 36 mg/l Total SO ₂ : 111 mg/l

METHOD 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.

TASTING NOTES Colour: Light blush pink, youthful and striking with an unashamedly Cabernet Sauvignon touch of red.

Nose: An exuberantly red berried aromatic profile, sweet fruit and undeniable Cabernet. Aromatically diverse and alluring to all your senses.

Palate: With every sip there is a melange of fresh fruit that explodes and fills the palate with grace and elegance. An opulent, creamy taste puts this Rosé on a pedestal that surpasses all, and signifies why Mulderbosch Rosé remains an international icon.

ACCOLADES	2024 Vintage 88/100 James Suckling Report 2024 2023 Vintage 92/100 Fine Wine Awards 2024 2023 Vintage 88/100 James Suckling Report 2023 2022 Vintage 88/100 Tim Atkin Report 2022 2022 Vintage 88/100 James Suckling Report 2022 2020 Vintage 3 ½ Stars Platter's SA Wines
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