



MULDERBOSCH

CABERNET SAUVIGNON ROSÉ



VINTAGE	2012
REGION	Coastal Region
VARIETY	Cabernet Sauvignon
BARREL AGEING	None
ANALYSES	Residual Sugar 6.5 g/l pH 3.09 Alcohol 12.47 % Total Acid 6.5 g/l Free SO ₂ 32 mg/l

MATURATION 1-2 years from date of vintage

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 aromas 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 A sexy pink colour with lively hues. The nose combines aromas of ripe blood-orange, cherry-drops and black currant cordial with fragrant sandalwood whiffs. The gorgeously weighted palate balances juicy fruit flavours with racy acidity and finishes on a pleasantly persistent, zesty note.

FOOD PAIRING Serve well chilled. An excellent aperitif or picnic wine. The ideal summer salad 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.

ACCOLADES 2012 Vintage 88/100 Steve Tanzer (USA)
2012 Vintage ★★ ★Platter's SA Wines
2012 Vintage 86/100 Tim Atkin Report 2013 (UK)
2011 Vintage 83/100 Wine Spectator (USA)
2010 Vintage 85/100 Wine Spectator (USA)