



# MULDERBOSCH

## CABERNET SAUVIGNON ROSÉ



<b>VINTAGE</b>	<b>2020</b>
<b>REGION</b>	Coastal Region
<b>VARIETY</b>	Cabernet Sauvignon
<b>ANALYSIS</b>	Residual Sugar 4.5 g/l pH 3.33 Alcohol 12.5 % Total Acid 6.2 g/l Free SO <sub>2</sub> 31 mg/l Total SO <sub>2</sub> 95 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** Light bright blush pink that radiates charm and promises fresh vibrant fruit and deliciously refreshing mouthfuls of summer.

Great intensity of sweet black cherry, pomegranate and watermelon, fresh raspberries and a subtle spicy note define the nose. Confectured berries follow on the palate, followed by subtle floral aromatics and an alluring mineral note binds it all.

Balance is everything, as rich and flavoursome sips engage the palate. Towards the end of a mélange of tastes, there is focus and length. Carefully selected Cabernet Sauvignon sites, harvested early with the plan to harness verve and vibrant fruit pays dividends, and will reward with refreshment in each glass.

<b>ACCOLADES</b>	2019 Vintage 90/100 Tim Atkin Report 2019 2019 Vintage Double Gold Rosé Rocks 2019 2018 Vintage ★★★☆ Platter's SA Wines 2017 Vintage 88/100 Tim Atkin Report 2017 2017 Vintage ★★★☆ Platter's SA Wines 2016 Vintage 89/100 Stephen Tanzer
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