



MULDERBOSCH

CABERNET SAUVIGNON ROSÉ



VINTAGE	2021
REGION	Coastal Region, South Africa
VARIETY	Cabernet Sauvignon
ANALYSIS	Residual Sugar 5.9 g/l pH 3.37 Alcohol 12.0 % Total Acid 5.8 g/l Free SO ₂ 23 mg/l Total SO ₂ 78 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 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	<p>Colour: The very alluring colour of blush pink candy floss gives a promise of enjoyment.</p> <p>Nose: Subtle notes of pomegranate, raspberries, watermelon and candyfloss, freshly sliced strawberry, some gooseberries and slight notes of perfumy fynbos.</p> <p>Palate: At the first sip you are overtaken by the density of flavour; everything that was allured to by the colour and nose is abundant on the palate. It is a fresh mélange of fruit flavours; but also spice and herbs, held together by a perfectly tuned balance of acidity and sweetness. Cabernet Sauvignon, seen and made slightly differently and with all the right notes, this Rosé is hitting each one in perfect harmony.</p>
ACCOLADES	2020 Vintage ★★☆☆ Platter's SA Wines 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