



MULDERBOSCH SPARKLING ROSÉ



VINTAGE	2021	
REGION	Western Cape, South Africa	
VARIETY	Cabernet Sauvignon	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 4.7 g/l pH: 3.38 Alcohol: 12.5 %	Total Acid: 5.8 g/l Free SO ₂ : 34 mg/l Total SO ₂ : 113 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. Bubbles are introduced using a state of the art in-line carbonation process.	
TASTING NOTES	A wine for any occasion – with its vibrant delicate pink colour, it entices the senses and lures one away through its beguiling fruit and candy aromatics. Candyfloss and sweet ripe red cherries are just some of the extravagant aromatics that welcomes you on your foray. This gives way to tilled earth and some spice from our prized Cabernet Sauvignon vineyards. An alluring brace of flavour and intensity on the palate. The bubbles are fine and pure, and spread delicate taste sensations while dancing through a vibrant flavour spectrum of sweet, spice and herbaceous.	
ACCOLADES	2021 Vintage 89/100 James Suckling Report 2022 2021 Vintage 3 ½ Stars Platter's SA Wines	