



# MULDERBOSCH SPARKLING ROSÉ



## VINTAGE

2023

## REGION

Western Cape, South Africa

## VARIETY

Cabernet Sauvignon

## WINEMAKER

Henry Kotzé

## ANALYSIS

Residual Sugar: 5.7 g/l

Total Acid: 6.1 g/l

pH: 3.49

Free SO<sub>2</sub>: 44 mg/l

Alcohol: 12.5 %

Total SO<sub>2</sub>: 142 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

**Colour:** The 2023 vintage gave us a chance to lighten the colour a tinge, as it does not boast a lighter rose-gold Rosé hue – which is very much in vogue.

**Nose:** Enticing notes of strawberries, candyfloss, watermelon and a certain Cabernet Sauvignon herbaceousness.

**Palate:** With the bubbles adding an extra layer of charm, it also lifts those mouth-watering flavours to the forefront. Additional layers of creaminess and texture leave you celebrating any occasion in style and perfect taste.

## ACCOLADES

2021 Vintage 89/100 James Suckling Report 2022  
2021 Vintage 3 1/2 Stars Platter's SA Wines