



# MULDERBOSCH

## CABERNET SAUVIGNON ROSÉ



<b>VINTAGE</b>	<b>2024</b>	
REGION	Coastal Region, South Africa	
VARIETY	Cabernet Sauvignon	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 4.2 g/l pH: 3.54 Alcohol: 12.5 %	Total Acid: 5.9 g/l Free SO <sub>2</sub> : 39 mg/l Total SO <sub>2</sub> : 130 mg/l
<b>METHOD</b>	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.	
<b>TASTING NOTES</b>	<p>Colour: A very light shade of pink, surrounded by a blush salmon and unashamedly Cabernet Sauvignon touch of red.</p> <p>Nose: An exuberantly red berried aromatic profile, with a lot of finely tuned spice and herbaceous notes all orchestrating the background.</p> <p>Palate: With every sip there is a melange of fresh fruit that explodes and fills the palate with grace and elegance. An opulent creamy aftertaste puts this Rosé on a pedestal that surpasses competition, and signifies why Mulderbosch Rosé is an unsurpassed international icon.</p>	
<b>ACCOLADES</b>	2024 Vintage 88/100 James Suckling Report 2024 2023 Vintage 92/100 Fine Wine Awards 2024 2023 Vintage 88/100 James Suckling Report 2023 2022 Vintage 88/100 Tim Atkin Report 2022 2022 Vintage 88/100 James Suckling Report 2022 2020 Vintage 3 ½ Stars Platter's SA Wines	