MULDERBOSCH

CABERNET SAUVIGNON ROSÉ

VINTAGE	**2026**
REGION	Coastal Region, South Africa
VARIETY	Cabernet Sauvignon
WINEMAKER	Henry Kotzé
ANALYSIS	Residual Sugar: 4.8 g/l pH: 3.39 Alcohol: 12.5 % Total Acid: 5.7 g/l Total SO_2: 106 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

Colour: Light blush pink with brilliant luminosity and the unmistakable ruby hue that has become synonymous with Mulderbosch Rosé.

Nose: An expressive bouquet of wild strawberries, ripe cherries, raspberries and summer berries fill the glass. Lifted by hints of raspberry coulis, a delicate candied berry perfume and soft notes of rose petal. Gentle touches of fynbos, crushed herbs and a subtle leafy freshness bring unmistakable Stellenbosch Cabernet Sauvignon character. Creating an aromatic profile that is vibrant, layered and irresistibly inviting.

Palate: The palate bursts with succulent red berry fruit, balanced by refreshing acidity and a beautifully textured mouthfeel. Layers of strawberry, raspberry and pomegranate are complemented by a subtle mineral edge and a whisper of savoury herbaceousness that adds complexity without compromising purity. The finish is long, creamy and remarkably refreshing, delivering the effortless elegance that has made Mulderbosch Rosé an international benchmark.

www.mulderbosch.co.za | tel: +27 21 881 8140 | info@mulderbosch.co.za