



MULDERBOSCH

CABERNET SAUVIGNON ROSÉ



VINTAGE	2022	
REGION	Coastal Region, South Africa	
VARIETY	Cabernet Sauvignon	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 5.7 g/l pH: 3.60 Alcohol: 12.5 %	Total Acid: 5.5 g/l Free SO ₂ : 39 mg/l Total SO ₂ : 93 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

Colour: Very alluring pink candyfloss hue, fun and inviting.

Nose: This is an elegant Rosé, as expected made with Cabernet Sauvignon, it exudes class without forgoing its roots, but combines elegantly with everyday enjoyment. Classic fynbos and spice combine with candyfloss and raspberry cooldrink in an everyday fun way.

Palate: Both inviting with the sweetness of black and red berries, and also alluring with cinnamon and earthy fynbos perfume. This wine truly has it all and doesn't stretch to combine the classic with the really delicious!

ACCOLADES	2022 Vintage 88/100 James Suckling Report 2022 2022 Vintage 88/100 Tim Atkin Report 2022 2020 Vintage 3 1/2 Stars Platter's SA Wines 2019 Vintage 90/100 Tim Atkin Report 2019 2019 Vintage Double Gold Rosé Rocks 2019 2018 Vintage 3 1/2 Stars Platter's SA Wines
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