



MULDERBOSCH

CABERNET SAUVIGNON ROSÉ



VINTAGE	2023	
REGION	Coastal Region, South Africa	
VARIETY	Cabernet Sauvignon	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 4.3 g/l	Total Acid: 5.7 g/l
	pH: 3.43	Free SO ₂ : 26 mg/l
	Alcohol: 12.5 %	Total SO ₂ : 132 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: Lesser skin-contact time has brought about a slightly lighter rose-gold Rosé hue. Very much in vogue and extremely pleasing to the beholder.

Nose: Alluring sweet notes of peaches, strawberries, cream and candyfloss. Subtle notes of cinnamon and Cabernet herbaceousness combine perfectly to entice further investigation.

Palate: Wonderfully round and vivacious, but still exuding class! Our Rosé is elegant and full, with a very opulent creamy textural palate weight. It is both indulgent and just plain delicious.

Even with a slightly lighter colour, the charms of our Mulderbosch Rosé will always remain. Cabernet Sauvignon will always be a classy variety and we will always bring all the best of it to the fore.

ACCOLADES	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
	2019 Vintage 90/100 Tim Atkin Report 2019
	2019 Vintage Double Gold Rosé Rocks 2019