



MULDERBOSCH

Cabernet Sauvignon Rose

For a select group of dialed-in wine professionals, it's common knowledge that the South African wine industry is booming. Today, the wines aren't just good; they are some of the greatest values ever, making South Africa the most exciting place on the planet for wine production. Mulderbosch Vineyards, founded by Larry Jacobs and Mike Dobrovic in 1989, stands as a testament to visionary optimism. Initially a neglected fruit farm in Stellenbosch, the property had no history of viticulture. Nevertheless, Jacobs and Dobrovic recognized its potential and embarked on a journey to transform it into one of the region's most distinguished wine estates.

The terroir of Stellenbosch is characterized by varied soils and topography, including Malmesbury shale, Table Mountain sandstone, sandy duplex, and decomposed granite. The estate's hills, slopes, and valleys benefit from the cooling influence of the nearby False Bay, just 14 kilometers away. This proximity to the ocean ensures a temperate climate, facilitating slow ripening and resulting in grapes with balanced acidity and expressive flavors. Such conditions are ideal for cultivating a diverse range of grape varieties, including Sauvignon Blanc, Chenin Blanc, Chardonnay, Pinot Noir, Pinot Meunier, and Cabernet Sauvignon.

Farming practices at Mulderbosch are rooted in sustainability and ecological responsibility. In the winery, traditional techniques are combined with modern innovations to create wines that reflect their terroir and varietal purity. The solar-powered cellar is equipped with a variety of fermentation and aging vessels, from stainless steel tanks to large wooden foudres and small barriques. This flexibility allows the fermentation process to be tailored to each wine's unique needs. By minimizing intervention during fermentation and aging, they ensure that the natural characteristics of the fruit shine through.

Trailblazing the infant rosé category in South Africa, the Mulderbosch Rosé has been top of the charts since Y2K. The Cabernet Sauvignon, sourced from vineyards specifically farmed for rosé production, undergoes a meticulous process upon arrival at the cellar. These early-picked, specially selected grapes are vinified using the same techniques as an aromatic white wine, emphasizing freshness and aromatic complexity. The wine benefits from cool fermentation with aromatic yeasts, resulting in a vibrant and expressive rosé.

LOCATION

South Africa, Stellenbosch

SOIL

Malmesbury shale, sandstone, sandy duplex, and granite

ELEVATION

65 Meters

FARMING

Sustainable

VARIETIES

Cabernet Sauvignon

AGE OF VINES

10-35 years-old

FERMENTATION

Cool fermentation with aromatic yeasts

AGING

6 months gross lees contact

