



MULDERBOSCH

CABERNET SAUVIGNON SPARKLING ROSÉ



VINTAGE

2019

REGION

Western Cape

VARIETY

Cabernet Sauvignon

ANALYSIS

Residual Sugar	4.0 g/l
pH	3.35
Alcohol	12.5 %
Total Acid	5.9 g/l
Free SO ₂	24 mg/l
Total SO ₂	114 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. Bubbles are introduced using a state of the art in-line carbonation process.

TASTING NOTES

With its delicate pink colour and perfect balance of fruit flavour and fresh acidity, Mulderbosch Sparkling Rosé combines sophistication and sense of occasion with each sip.

The nose is a delightful bouquet of summer blossoms, freshly cut strawberries and hints of stone fruit.

The sparkling palate amplifies these delicate aromas and accentuates the great balance of vibrant acidity and succulent fruit flavours to provide a lengthy, delicious sparkling wine.