



MULDERBOSCH SPARKLING ROSÉ



VINTAGE	2020
REGION	Western Cape
VARIETY	Cabernet Sauvignon
ANALYSIS	Residual Sugar 6.1 g/l pH 3.26 Alcohol 12.5 % Total Acid 6.3 g/l Free SO ₂ 19 mg/l Total SO ₂ 92 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 A wine for each special occasion – with its vibrant delicate pink colour, it conjures up images of luscious sweet fruit and melt-in-your-mouth candy floss.

Floral and unapologetically sweet berry aromatics welcome you on your first sniff, giving way to candy and some spice from our prized Cabernet Sauvignon vineyards.

Amazing balance of flavour and intensity on palate, the mousse - fine and pure - spreading the delicate taste sensations around and dancing through a vibrant flavour spectrum of sweet, spice and herbaceous.