

MULDERBOSCH Cabernet Sauvignon Rosé 2010



Winemakers	Richard Kershaw, with Assistant Winemakers Annalie van Dyk and Erina Cillie
Varietal Blend	100% Cabernet Sauvignon
Appellation	Coastal Region
Alcohol Content	12.5%
TA	5.5 g/l
pH	3.36
RS	6.7 g/l



VINEYARDS:

The grapes are sourced from carefully selected vineyards located within the regions of Stellenbosch, Paarl and Durbanville. Soils are predominantly decomposed Malmesbury shale and Tukulu, a form of decomposed granite. Vines — a combination of bush vines and trellised — range in age from 9–25 years.

VINIFICATION AND MATURATION:

The grapes were hand harvested and crushed into stainless steel fermenters. The resulting must was then cold-macerated until the free run juice attained its desired color. After settling in tank, the free run juice was racked and inoculated with selected yeast cultures, and fermentation occurred at temperatures between 12 and 16° C. After fermentation, the wine was aged on its lees and underwent a light fining and filtration before bottling.

VINTAGE:

The 2010 harvest brought excellent quality fruit, although yields were significantly reduced due to extreme winds early in the growing season. Cooler than usual weather interspersed with the typical heat spikes leading up to harvest caused the grapes to retain high natural acidity, allowing for full phenolic ripeness at lower sugar levels than normal. The resulting wines display a fresh character, with bright acidity and lower alcohol levels.

TASTING NOTES:

This sexy, sophisticated dry rosé — a consistent winner of “Best Buy”/ “Best Value” accolades — possesses a beautifully fragrant nose, offering alluring aromas of rose petal, wild strawberry and raspberry. On the palate, it displays fresh, juicy flavors of red berries and pomegranate accented with hints of pepper and delicate floral and *herbes de provence* notes.