

Rietvallei Red Muscadel 2003

Michelangelo Awards 2006 - Silver Medal

The red-gold colour looks sparkling fresh in the glass. On the nose the Muscat flavour comes through very strong. This muscadel fills your palate with its complexity and is characterised by its raisiny sweetness. The acidity compliments the wine and makes it even easier to enjoy. Additional bottle maturation will further enhance the flavours of this dessert wine.

A traditional fire-side companion in winter, it is also most enjoyable over crushed ice with sliced strawberries, and with fine chocolate dessert or noble cheeses. Serving suggestions: as an aperitif, with dessert delicious with rich chocolate, as a winter warmer in front of the fireplace on a chilly evening, in a cocktail glass with crushed ice and sliced strawberries.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

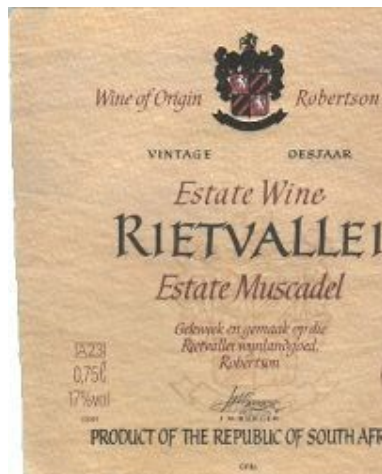
wine of origin : Breede River

analysis : alc : 16.0 % vol rs : 225.5 g/l pH : 3.3 ta : 6.1 g/l va : 0.46 g/l

type : Fortified **style :** Sweet **body :** Full **taste :** Fragrant

pack : Bottle

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in the vineyard : The Muscadel vines were between 21 and 91 years old during the vintage year. The vineyards were established in red Karoo, as well as deep alluvial soil, next to the Klaasvoogds River. The vines grow as bush vines. A red muscadel vineyard, planted in 1908, to this day produces superb wine.

about the harvest: The grapes were picked in two stages. The first batch was picked at 24° Balling on 23 February. Rain at the end of February affected the sugar levels of the grapes and the winemaker had to wait until 10 and 16 March to pick the second batch. The grapes were picked at 26 to 27° Balling.

in the cellar : In the cellar, the grapes were pressed and the juice was left on the skins in open fermentation tanks for two days before the skins were pressed to extract more colour. Thereafter, the juice was withdrawn and fortified with pure grape spirits. The skins were pressed and the juice was added. Two months later the muscadel was removed from the lees. The lees was filtered and added to the muscadel.