

Rietvallei Red Muscadel 2004

Muscat-de-monde 2005 - Silver

Veritas 2005 - Silver

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 : 17.0 % vol rs : 200 g/l pH : 3.66 ta : 6.1 g/l va : 0.25 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 harvested by hand at 28° Balling (Brix), crushed and pumped into open fermentors.

in the cellar : Here it was kept on the skins for two days for colour and flavour extraction. During this time the cap (grape skins that compact on the top of the must because of CO2 formation as a result of fermentation) is wetted every two hours by pushing it down into the must by hand. After the two days the free run must is drained and the wet skins pressed. The must is then fortified with pure wine spirits and left on its fine lees for two months. After this it is taken from the lees and allowed to tank mature for 12-13 months before bottling. This maturation is essential for the marriage of the spirits and the wine.