

Graham Beck Rhona Muscadel 2002

Rich straw colour with delicate orange rind flavours and grapey freshness on the palate. Nice hints of marzipan character on the palate. The wine has an amazing rich lengthy finish.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 17.0 % vol rs : 159 g/l pH : 3.24 ta : 4.23 g/l

type : Dessert

pack : Bottle

in the vineyard : Single vineyard of 1.6ha, 25-year-old vineyards, producing 5.5 tons per hectare.

about the harvest: Hand picked early morning on 21 February 2002, at a sugar level of 27° Balling.

in the cellar : The grapes are lightly crushed, destalked and left on the skins for natural fermentation. After 3 days of this type of fermentation approximately 3° of natural alcohol is developed and reduces the sugar level before the fermentation is stopped with the addition of neutral grape spirit.

This approach helps to express the beautiful grape flavour of Muscat de Frontignan. It then rests in a stainless steel tank for 1 year for the spirits and grape flavours to integrate prior to bottling.



House of Graham Beck

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