

Slanghoek Private Selection Red Muscadel 2005

Light red colour. Lovely, ripe red berries well integrated with Muscat flavours. Long, soft aftertaste with balanced sugar/acid palate.

variety : Muscat de Frontignan | 100% Red Muscadel

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : **alc** : 17.84 % vol **rs** : 287.6 g/l **pH** : 3.19 **ta** : 5.9 g/l **va** : 0.18 g/l **so2** : 90 mg/l **fso2** : 14 mg/l

type : Fortified **style** : Sweet

pack : Bottle

in the vineyard : Supplier: H. le Roux

Appellation: Slanghoek

Area planted: 2,49 ha

Age of vines: 10 years

Rootstock: Richter 110

Clone: Not available

Trellis system: 5 wire extended Perold

Irrigation: Micro

Vine density: 3,333 vines / ha

Soil: Deep, rocky terrace

Climate: Winter rainfall - continental

about the harvest : Date: 22 February 2005

Type: Hand harvested

Yield: 5,2 tons / ha

in the cellar : Crushing/Destemming: Crushed and destemmed

Tanks (type): Stainless Steel with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel with cooling / 14 degrees C / 3 days

Fortification: Wine spiritus

Lees contact / battonage: No

Other method of oak maturation (chips etc.): No wood

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: minus 4 degrees Celsius for 5 days

