

Rietvallei Red Muscadel 2006

Veritas 2007 - Bronze

2007 Michelangelo International Wine Awards - Gold 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 characterized by its raisiny sweetness. The acidity complements 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 : 15.64 % vol rs : 237.5 g/l pH : 3.29 ta : 6.1 g/l va : 0.10 g/l so2 : 121 mg/l fso2 : 28 mg/l

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

pack : Bottle closure : Cork

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in the vineyard : The Muscadel vines are between 6 and 62 years old. The vineyards are established in red Karoo, as well as deep alluvial soil, next to the Klaasvoogds River.

about the harvest: The grapes were harvested by hand at 28° Balling (Brix), crushed and pumped into open fermentors.

