

McGregor Red Muscadel 2006

Brilliant light red colour emphasizes the youth and freshness. Well-balanced, muscat and perfume bouquet with a strong, delightful muscat on the palate and a pleasant, sweet aftertaste.

Enjoy this wine after dinner or as a sundowner with crushed ice.

variety : Muscat de Frontignan | Muscat de Frontignan

winery : McGregor Winery

winemaker : Andr   Scriven

wine of origin : McGregor

analysis : alc : 17.0 % vol rs : 278.0 g/l pH : 3.4 ta : 5.24 g/l va : 0.3 g/l so2 :
136 mg/l fso2 : 49 mg/l

type : Dessert

in the vineyard : Made from the oldest cultivar vineyard in the McGregor area.

Therefore the vineyard is carefully treated and managed to assure the same quality grapes every year. The vineyard is planted on yellow soft Karoo-soil, grafted on Richter 99. This 20-year old vineyard is well balanced on growth and yield.

in the cellar : Grapes were destemmed, crushed and mash-cooled. The crushed grapes were kept overnight on the skin for maximum skin contact for colour and flavour extraction. Regular pumpover every 3-4 hours. Both free and press juice were used and fortified up to 16% Vol alcohol. After fortification the wine was racked and prepared for bottling.

