

## Goue Vallei Wit Muscadel

Fairbairn Capital Trophy Wine Show 2004 - Bronze  
Veritas 2001 - Silver  
Veritas 2002 - Bronze  
Veritas 2003 - Silver  
SA Trophy - Silver  
3 Stars by John Platter  
Highly rated by Wine of the Month Club

A fully sweet dessert wine still containing all the grape sugar as little as no fermentation takes place, well balanced acid with a musky flavour.

**variety :** Muscat Ottonel | Muscadel Ottonel

**winery :**

**winemaker :** Johan Delport

**wine of origin :** Olifantsrivier

**analysis :** alc : 17.5 % vol    ta : 4.5 g/l

**type :** Fortified

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2003 Vintage - Swiss International Wine Award 2004 - Silver  
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**in the vineyard :** Unirrigated, untrained vines which produce a very good quality berry.

**about the harvest:** In the southern hemisphere summer lasts from December until the end of February. The grapes are harvested from mid-January until mid-April.

**in the cellar :** After the berries have been destalked, the juice and the skins are left together for 24 hours. This causes the juice to extract extra flavours from the skins. After 24 hours the freerunning juice is run off and fortified by adding spirits.

