

Saronsberg Muscat de Frontignan 2004

The wine has a light, golden straw colour with floral, muscat, dried peach and litchi flavours. The body is lusciously sweet without becoming cloying. It is rounded off with a good acid balance.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 16.13 % vol rs : 180.60 g/l pH : 3.00 ta : 5.2 g/l va : 0.05 g/l so2 : 100 mg/l fso2 : 31 mg/l

type : Dessert

pack : Bottle **closure :** Cork

ageing : This wine will only improve as it ages, with bottle aging adding to its complexity. It has a very long shelf life and can be enjoyed on its own, as a dessert wine or with a variety of strong-flavoured cheeses.

in the vineyard : Cultivar: Muscat de Frontignan

Clones: Unknown

Age: 18 years

Soil: Boulder-strewn river terraces

about the harvest: Hand-picked in the early morning.

Harvest dates: 1 March 2005

Yield: 4 ton/ha

Balling at harvest: 25.3° B

pH at harvest: 3.6

Total acid at harvest: 5.3 g/l

in the cellar : Only bunches with berries that had started to wilt uniformly were selected. Unwilted bunches and dried up bunches were left, since they impart unripe and raisiney flavours. The grapes were force cooled to 4 °C, bunch sorted (removing all the raisins), destemmed into satellite tanks, and deposited into a cold soak tank for 36 hours at 8 °C. The mash was punched down four times and constantly kept under a CO2 cover.

It was then drained and pressed, keeping only the free-run and first-press fraction. The juice was settled for 48 hours at 5 °C with only enzymes. The clear juice was then fortified with spirits. It was then left on the fine lees, stirring once every two weeks. Enzymes were added to break the bonds between the sugar and flavour components, releasing them into the wine to be enjoyed. A bentonite fining preceded bottling with a fine sheet filtration.

