

Du Toitskloof Red Muscadel 2007

Fluorescent light ruby colour with brick specks. Heady, raisin perfumes with notes of tea-leaf, honey and roses. Luscious litchi and mango tastes and a smooth, lingering finish.

Enjoy as a dessert wine or with all cheeses and fruit as well as ice-cream and baked puddings.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : alc : 16.64 % vol rs : 222 g/l pH : 3.37 ta : 5.5 g/l

type : Fortified **style :** Sweet

pack : Bottle **closure :** Cork

2008 Old Mutual Trophy Wine Show - Bronze Medal (75/100)

in the vineyard : This fortified wine was made from grapes from a single vineyard Muscat de Frontignan, 10 year old bush vines, with a yield of 6 - 8 tons per hectare. This cultivar prefers rich alluvial black and also peat soil. These soils have a high water retention that is ideal for the cultivation of this vine.

about the harvest: The grapes were harvested when very ripe at 28° - 32° Balling and some berries on the stalk had already become raisiny. These imparted a wonderful honey flavour to the wine.

in the cellar : The grapes were pressed in rotor tanks cooled to 10° - 12° C to extend skin contact for as long as possible. The rotor tanks were rotated on a daily basis and as frequently as possible to extract more sugar and botrytis character from the raisiny berries. The sugar level was tested three times per day to ensure the grapes did not ferment more than 1° Balling. Fermentation was stopped by adding brandy spirits to the juice. The wine was then stabilised and filtered before bottling.



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