

Rietvallei Red Muscadel 2007

Veritas 2008 - Bronze

2008 Michelangelo International Wine Awards - Silver 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 characterised by its raisiny sweetness. The acidity compliments the wine and makes it even easier to enjoy.

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 : Kobus Burger

wine of origin : Breede River

analysis : alc : 15.91 % vol rs : 209.8 g/l pH : 3.53 ta : 6.0 g/l va : 0.14 g/l so2 : 136 mg/l fso2 : 44 mg/l

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

pack : Bottle **closure :** Cork

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2007 Michelangelo International Wine Awards - Gold Medal

ageing : Additional bottle maturation will further enhance the flavours of this dessert wine.

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.

in the cellar : After harvesting the grapes were crushed and pumped into open fermenters. Here it was kept on the skins for 2 days for colour and flavour extraction. During this time, the cap (grape skins that compact on the top of the must because of CO2 formation as a result of fermentation) is wetted every 2 hours by pushing it down into the must by hand.

After the 2 days the free run must is drained and the wet skins pressed. The must is then immediately fortified with pure wine spirits and left on its fine lees for 2 months. After this it is taken from the lees and allowed to tank mature for 12-13 months before bottling. This maturation is essential for the marriage of the spirits and the wine.

