

McGregor Red Muscadel 2008

Brilliant light red colour emphasizes the youth and freshness. Well balance, 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 | 100% Muscat de Frontignan

winery : McGregor Winery

winemaker : Andr   Scriven

wine of origin : McGregor

analysis : alc : 17.00 % vol rs : 186.77 g/l pH : 3.41 ta : 4.90 g/l va : 0.24 g/l so2 : 190 mg/l fso2 : 11 mg/l

type : Dessert **style :** Sticky

pack : Bottle **closure :** Cork

in the vineyard : Made from the only 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 Richer 99. This 20-year old vineyard is well balanced on growth and yield.

about the harvest: Date: Middle February

Type: Hand

Yield: 17 tons/ha; 4.8 kg/vine

Sugar: 25.4   B

pH : 3.40

TA: 5.7 g/litre

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 pump over 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.

