

Oranjerivier White Muscadel 1998

Clear and bright, heavy gold colour, well rounded. Muscat nose, forward, very prominent Muscat flavour with lingering aftertaste.

variety : Muscat de Frontignan | Muscat de Frontignan

winery : Orange River Cellars

winemaker : Team

wine of origin : Orange River

analysis : **alc** : 17.0 % vol **rs** : 200.8 g/l **pH** : 3.43 **ta** : 4.3 g/l

pack : Bottle **closure** : Cork

ageing : 20 years

in the cellar : Climate:

High summer temperatures, summer rainfall area.

Viticulture:

Mostly old vines - the area stretches across 300km. Hot long summers contribute to resultant high sugars.

Vinification:

The grapes were harvested at a ripeness of 26°B. 3 days skin contact was allowed. Before spontaneous fermentation could take place, skin and juice were separated and wine was fortified. Once a week the wine and sediment were mixed for a period of 4 weeks, before the sediment was finally separated from the wine. The wine was matured for a total of 24 months in the tanks.

