

Boland Red Muscadel 1997

This elegant ruby sweet wine is made from healthy, sunripe grapes to create a product of high quality. The smooth alcohol is well integrated with a raisiny warm and luscious fruit flavour. Enjoy it in front of a cosy winter fire, or as a dessert with nuts.

Gold medal winner in the 1998 Veritas Awards.

Gold medal winner at World Wine Championships, USA in 1998.

variety : Muscat dAlexandrie | Muscat dAlexandrie

winery : Boland Cellar

winemaker : Charl du Plessis

wine of origin : Coastal

analysis : alc : 17.32 % vol rs : 269 g/l pH : 4.0 ta : 3.5 g/l

type : Fortified

pack : Bottle

ageing : 5 years

in the cellar : The grapes which came from vineyards planted on the foothills of the Drakenstein mountains, were left long enough on the vines to obtain a sugar level of approximately 30 Balling. At this time the quality was excellent for a good smooth and sweet wine with a deep ruby colour. The grapes had just enough raisin for the perfect balance between muscat and fruit.

During the 24 hours cold skin contact at 12-15C, yeast is inoculated into the juice. During this time the juice is softly circulated on the skins every six hours. After this period the juice with the swollen raisins are pressed and smoothly fortified with wine spirits to create this full elegant sweet wine.

Dubble Gold Veritas 2000 Award

