

Obikwa Moscato 2011 (750ml)

Colour: Clear and brilliant

Bouquet: Fresh aromas of Muscat and delicate pineapple.

Taste: This is an elegant lighter style of Muscat wine. It's low in alcohol, the mouth filling sweetness is well balanced by the acidity and clean finish. The wine has a nice lingering aftertaste.

This wine should be served well-chilled. It is an ideal lunchtime wine, complementing light summer salads and snacks. However, it is versatile enough to be served at most occasions.

variety : Chenin Blanc | Chenin Blanc; Colombar; Muscat

winery : Obikwa Wines

winemaker : Deon Boshof

wine of origin : Western Cape

analysis : alc : 7.56 % vol rs : 75.33 g/l pH : 3.16 ta : 6.01 g/l

type : White **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : Best enjoyed while still young and fresh.

in the vineyard : Background

Taking its name from one of the earliest peoples of the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion. This wine is made in the Adam Tas cellars in Stellenbosch.

The Vineyards *(Viticulturist: Annelie Viljoen)*

The Moscato grapes are sourced from vineyards throughout all the grape-growing regions in the Western Cape. The vineyards are situated on the lower slopes of the mountains and the soils vary from decomposed granite to deep Clovelly and Hutton soils, with excellent drainage. Located at altitudes from 210m to 410m, the vineyards are trellised with appropriate canopy management, and row orientation minimises wind damage.

in the cellar : A light, delicately fruity wine, blended from three grape varieties - Chenin Blanc, Colombar and Muscat. 25% lower in alcohol and 10% lower in kilojoules than a normal white table wine, OBIKWA Moscato is ideal for the health-conscious. The Chenin Blanc and Colombar grapes are harvested when fully mature. After crushing and gentle pressing, the must is settled overnight before a carefully controlled cool fermentation to preserve the natural fruitiness from the grape. The Muscat juice is chilled immediately after processing to prevent fermentation. This preserves both the rich floral flavour and the delicious natural sugar. Careful blending of the three components results in a wine that is full of flavour and deliciously sweet, yet low in alcohol.

