

## Du Toitskloof Red Muscadel 2011

Fluorescent light ruby colour with brick specs. Raisin perfumes with notes of tea-leaf, honey and roses. Luscious litchi and mango flavours with smooth, lingering finish.

Enjoy as a dessert wine or with all cheeses and fruit as well as ice-cream and baked puddings.

**variety** : Muscat de Frontignan | 100% Muscat de Frontignan

**winery** : Du Toitskloof Wines

**winemaker** : Shawn Thomson & Chris Geldenhuis

**wine of origin** : Western Cape

**analysis** : alc : 15.54 % vol   rs : 279.1 g/l   pH : 3.58   ta : 4.7 g/l   so2 : 128 mg/l

**type** : Fortified   **style** : Sweet   **taste** : Fruity

**pack** : Bottle   **closure** : Cork

Old Mutual Trophy Wine Show 2012 - Bronze

Veritas 2011 - Red Muscadel 2011 - Bronze

**ageing** : Enjoy now or drink within 50 years after bottling

**in the vineyard** : This fortified wine was made from grapes from a single vineyard of 10 year-old Muscat de Frontignan bush vines with a yield of six to eight per hectare. This cultivar prefers rich alluvial soils with high water-retention capabilities.

**about the harvest**: The grapes were harvested at between 28° and 32° Balling when some berries had already become raisiny. These imparted a wonderful honey flavour to the wine.

**in the cellar** : The grapes were crushed and destemmed, then pumped to rotor tanks where it was cooled to 10°C to 12°C to extend skin contact for as long as possible. The tanks were rotated as frequently as possible to extract more sugar and botrytis character from the berries. The sugar level was tested three times per day to ensure the grapes did not ferment more than 1° Balling. Fermentation was stopped by adding brandy spirit to the juice. The wine was then stabilized and filtered before bottling.



### Du Toitskloof Wines

Breedekloof

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