

## Rietvallei Classic Estate Red Muscadel 2010

Rietvallei Red Muscadel is full-bodied, rich, yet gentle. A floral, Muscat bouquet comes through on the nose, with typical raisiny sweetness and an intense, rich flavour that lingers on the palate and follows through on the aftertaste while the acidity complements and balances the sweetness.

Pair with noble cheeses and almost any desert... delicious with rich chocolate or strawberries and ice cream. Enjoy as an aperitif or as a winter warmer in front of the fireplace on a chilly evening. During summer serve in a cocktail glass with crushed ice and sliced strawberries. Also in summer, serve in a tall glass with soda water, fresh ginger, a mint leaf and a slice of lemon.

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

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Breede River

**analysis :** alc : 16.27 % vol   rs : 201.3 g/l   pH : 3.51   ta : 5.7 g/l   va : 0.25 g/l   so2 : 135 mg/l   fso2 : 24 mg/l

**type :** Fortified   **style :** Sweet   **body :** Full   **taste :** Fragrant

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

**ageing :** Additional bottle maturation will further enhance the flavours of this dessert wine.

**in the vineyard :** The Muscadel vines are between 10 and 41 years old. The vineyards are established in red Karoo, as well as deep alluvial soil, next to the Klaasvoogds River.

**about the harvest :** The grapes are harvested by hand at 28° Balling (Brix).

**in the cellar :** The grapes are crushed and taken to open concrete red wine fermentors. Here it is kept on the skins for two to three days for colour and flavour extraction. During this time the cap (grape skins that compact on the top of the must because of CO2 formation as a result of fermentation) is wetted every two hours by pushing it down into the must by hand and pump-overs. As soon as alcoholic fermentation starts naturally the free run juice is racked and the wet skins pressed. The must is then immediately fortified with pure wine spirits and left on its fine lees for three months. The wine is then racked from the lease and allowed to tank mature for a further 12 - 13 months before bottling. This maturation is essential for the marriage of the spirits and the wine.

