

Rietvallei Red Muscadel 1999

Deep red in colour, full-bodied, rich, yet gentle. A floral bouquet comes through on the nose, with typical raisiny sweetness and an intense flavour that lingers on the palate and follows through on the aftertaste.

variety : Muscat de Frontignan | Muscadel

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 17.37 % vol rs : 207.2 g/l pH : 3.81 ta : 4.7 g/l

pack : Bottle

ageing : Additional bottle maturation gives excellent results.

in the vineyard : The Muscadel vines were between 21 and 91 years old during the vintage year. The vineyards were established in red Karoo, as well as deep alluvial soil, next to the Klaasvoogds River. The vines grow as bush vines.

about the harvest: The grapes were picked in two stages. The first batch was picked at 24 Å° Balling on February 23. Rain at the end of February affected the sugar levels of the grapes and the winemaker had to wait until 10 and 16 March to pick the second batch. The grapes were picked at 26 to 27 Å°Balling.

in the cellar : In the cellar, the grapes were pressed and the juice was left on the skins in open fermentation tanks for 2 days before the skins were pressed to extract more colour. Thereafter, the juice was withdrawn and fortified with pure grape spirits. The skins were pressed and the juice was added. Two months later the Muscadel was removed from the lees. The lees were filtered and were added to the Muscadel.

