

## Constantia Uitsig Muscat d'Alexandrie NV

On the nose it has that typical Muscat character, soft palate with a lingering aftertaste, well balanced acid and integration of fruit and wood.

**variety** : Muscat d'Alexandrie | 100% Muscat d'Alexandrie

**winery** : Constantia Uitsig

**winemaker** : .

**wine of origin** : Constantia

**analysis** : **alc** : 16.0 % vol **rs** : 100 g/l **pH** : 3.2 **ta** : 5.1 g/l **so2** : 120 mg/l **fso2** : 30 mg/l

**type** : Fortified **style** : Sweet **body** : Soft **taste** : Fruity **wooded**

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

**in the vineyard** : Muscat d'Alexandrie was the first cultivar introduced to South Africa in the 1650's. Commonly known as Hanepoot, the vines from which this limited release dessert wine is made are the oldest at Constantia Uitsig and are the only Red Hanepoot vines in Constantia. Muscadel from Constantia won acclaim during the 18th century from famous authors, poets and statesmen alike.

Vines Planted: 1980

Block: 8

Soil: Deep Red Fertile, Clovelly

Yield : 2 tons/ha

The vines on CU Farm are the oldest, exact date of planting is not known, but estimated between 1970 and 1979.

### in the cellar :

- Blend of 2007 and 2008, majority is 2008.
- Production harvested: 5 tons
- Juice extracted per ton: 500 L
- Fermentation was stopped after 5 days (thereafter alcohol was added = fortify)
- Wine was then pumped in old French barrels (225 L), 3rd and 4th fill
- Wine was bottled in August 2009
- Wine, light pink in colour

