

Graham Beck Rhona Muscadel 2012

A lovely rich straw colour with delicate orange rind flavours and grapey freshness on the palate. Nice hints of marzipan character on the palate. The wine has an interesting hazelnut and white chocolate finish.

This wine is ideal as an aperitif or as a drink in front of a cosy fire.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : House of Graham Beck

winemaker : Pieter Ferreira/Pierre de Klerk

wine of origin : Western Cape

analysis : alc : 17.11 % vol rs : 166 g/l pH : 3.55 ta : 4.10 g/l

type : Dessert **style :** Sweet

pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine has the potential to age handsomely.

in the vineyard : Mature established vineyards growing in Montagu, on limestone Karoo soils, hand pruned, yielding 7 tons per hectare.

about the harvest : Hand picked early morning on 18 March 2012, at a sugar level of 28°B.

in the cellar : The grapes are lightly crushed, destalked and left on the skins for natural enzymatic fermentation. After 3 days of fermentation approximately 5% of natural alcohol was formed. The fermentation was then arrested with the addition of neutral grape spirit. This approach helps to express the beautiful grape flavour of Muscat de Frontignan. The wine was then stored in a stainless steel tank for the grape flavours and spirits to integrate prior to bottling.



House of Graham Beck

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