

Obikwa Moscato 2012

Colour: Brilliant clear with green tinges.

Nose: Fruity and floral.

Taste: Soft and refreshing, this wine reflects fruity aromas and Muscat flavours. It has a crisp, clean, sweet finish.

This wine should be served well-chilled. It is an ideal lunchtime wine, complementing light summer salads and snacks. However, it is versatile enough to be served at most occasions.

variety : Chenin Blanc | Chenin Blanc; Colombar; Muscat

winery : Obikwa Wines

winemaker : Deon Boshof

wine of origin : Western Cape

analysis : alc : 7.56 % vol rs : 75.33 g/l pH : 3.16 ta : 6.01 g/l

type : White **body** : Light **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Best enjoyed while still young and fresh.

in the vineyard : Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

The grapes are sourced from selected vineyard sites in all the wine regions of the Western Cape known for their great diversity of ancient soil types, differences in geography with majestic mountain ranges and varying weather cycles influenced by the proximity to the sea.

The soils vary from mountain sandstone marked by granite intrusions, and shale at lower altitudes in the coastal zone with predominantly shale and river deposits in the interior. The soils on gently undulating hills towards the sea consist of coarse bleached sand and gravel. The soil types on gently undulating shale landscapes adjacent to granite mountain ranges vary from weathered stony residual soils on hill crests, to slopes of strongly structured soils with a weathered shale substrata.

in the cellar : This light, delicately fruity wine is 25% lower in alcohol and 10% lower in kilojoules than a normal white table wine, making it ideal for health-conscious wine lovers. After crushing and gentle pressing, the must settled overnight and fermented under carefully controlled, cool conditions to preserve the natural fruitiness of the grapes. Fermentation is stopped once the desired alcohol content is achieved; resulting in a wine full of flavour which is deliciously sweet, yet low in alcohol. Thereafter the wine undergoes stabilisation & clarification as with a normal wine; but this wine is stored and processed at a low temperature to prevent re-fermentation.

