

Rietvallei Classic Estate Red Muscadel 2012

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 compliments and balances the sweetness.

Pair with noble cheeses and almost any desert...delicious with rich chocolate or strawberries & ice cream. Serve at room temperature (18°C). 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 :

analysis : alc : 17 % vol rs : 195 g/l pH : 3.51 ta : 6 g/l va : 0.21 g/l so2 : 126 mg/l fso2 : 23 mg/l

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

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

in the vineyard : The Muscadel vines are between 11 and 42 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 27-29 °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 raked 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 raked 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.

