

Rietvallei Estate Red Muscadel 2014

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 and 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 : Robertson

analysis : alc : 17.0 % vol rs : 160 g/l pH : 3.44 ta : 5.9 g/l va : 0.27 g/l so2 : 112 mg/l fso2 : 26 mg/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The red Muscadel vines are between 13 and 44 years old. The vineyards are established in red Karoo, as well as deep alluvial soil.

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 is wetted every two hours by manual punch-down and pump-overs. As soon as alcoholic fermentation starts naturally the free run juice is racked 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 racked from the lease and allowed to tank mature for a further three months before bottling. This extra maturation is essential for the marriage of the spirits and the wine.

