

Simonsig Muscat Ottonel Straw Wine 2011

Brilliant gold colour. A kiss of Muscat raisins and honeyed spice, supported by an ever so faint oak toastiness. Silky smooth on the palate with layered flavours of aromatic dried pears and subtly caramelised sugar. The unctuous sweetness runs like a golden thread to a delicious dry finish. The result is a hand-made wine where the generous African sun performs its magic by concentrating the natural flavours in perfect harmony.

Malva Pudding with gorgonzola ice cream, baked rooibos infused cheese cake, foie gras terrine, smoked duck breast salad with caramelised hazelnut or enjoy on its own in front of a fire when craving a special treat.

variety : Muscat Ottonel | 100% Muscat Ottonel

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.23 % vol rs : 107.4 g/l pH : 3.59 ta : 7.0 g/l

type : Dessert **style :** Sweet **body :** Soft **wooded**

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

The tradition of making wine from naturally sun dried grapes goes back many centuries. In the Rhone Jura and Alsace grapes were dried on straw mats to concentrate the sugars and the flavours. In 2009 we started our own new challenge and exciting adventure by adding a Straw wine to our portfolio. We opted for a different method by pinching the stem of the bunch with pliers to stop the flow of moisture from the roots to the grapes, thereby allowing the bunches to dry. After 6 weeks the berries lose moisture and the delicious sweet juice and exotic Muscat Ottonel fragrance is concentrated to almost double the initial sugar content. Straw wines are renowned for their longevity.

about the harvest: The raisined berries were hand picked and selected in the vineyard.

in the cellar : In the cellar meticulous hand selection on the sorting table by a team of 12 ensured that only the best berries were chosen to encapsulate all the natural flavours. The raisined berries were left to swell out for 24 hours to extract the exquisite flavours and concentrated sugar (38° Balling). Careful pressing was very time consuming and yielded a meagre 2150 litres. The wine was fermented and matured in seasoned French oak for 9 months.



Simonsig Family Vineyards

Stellenbosch

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