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Anthonij Rupert L'Ormarins Muscat D'Alexandrie 2016

Mesmerising golden incandescent colour. The nose offers trademark floral Muscat perfume with an intriguing liquorice edge. Then there's honeycomb, sun ripe dried mango and sultana notes too. There's more to the palate than simple rich, honeyed sweetness – which it has in abundance. Subtle macadamia and roasted pecan nuttiness with a cookie dough element can be discerned, along with the ripe sultana fruitiness. Fortification is well handled and although sweet, it's also fresh, beautifully balanced and long.



variety : Muscat dAlexandrie | 100%
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Breede River Valley
analysis : **alc :** 17 % vol **rs :** 115.5 g/l **pH :** 3.24 **ta :** 5.4 g/l
type : Fortified **style :** Sweet **body :** Full
pack : Bottle **size :** 0 **closure :** 0

in the vineyard : The vineyard is located in the Western Cape's Breedekloof region, near the Du Toitskloof Mountain range. These magnificent mountains provide long, cool nights and early shadow formations. The vineyards benefit from the Smalblaar River's unique terroir, which allows for slower ripening and the development of delicate, complex flavours.

about the harvest: Vintage: 2016
Harvesting began: 8 March 2016
Harvesting ended: 8 March 2016
Origin of fruit: Breedekloof
Soil type: Well-drained, stone-rich alluvial soils & sandy loam
Yield: 3,5 tons

in the cellar : The grapes were picked at 24 Balling and transported in refrigerated trucks to the cellar. The bunches were destemmed and placed in a stainless steel tank at a low temperature for three days of cold maceration before allowing spontaneous fermentation on the skins at 16 degrees Celsius. The grapes were pressed at 14°Balling, and the must was immediately fortified to approximately 17% alcohol by using 2015 Colombard spirits (62% alc) distilled on L'Ormarins the previous year. The fortified wine was then racked into old French oak barrels for 6 years of maturation, allowing the flavours to blend harmoniously. Finally, it was hand-bottled, unfined and unfiltered.

Anthonij Rupert Wyne

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