



# DuToitskloof

RAWSONVILLE wines

## RED MUSCADEL

### IN THE VINEYARD

This fortified wine was made from grapes from a single vineyard of 14 year-old Muscat de Frontignan bush vines with a yield of six to eight per hectare. This cultivar prefers rich alluvial soils with high water-retention capabilities.

### ABOUT THE HARVEST

The grapes were harvested at between 28° and 32° Balling when some berries had already become raisiny. These imparted a wonderful honey flavour to the wine.

### IN THE CELLAR

The grapes were crushed and destemmed, then pumped to rotor tanks where it was cooled to 7°C to 9°C to extend skin contact for as long as possible. The tanks were rotated as frequently as possible to extract more sugar character from the berries. The sugar level was tested three times per day to ensure the grapes did not ferment more than 0.5° Balling. Fermentation was stopped by adding wine spirit to the juice. The wine was then stabilised and filtered before bottling.

### TASTING NOTES

Fluorescent light ruby colour with brick specs. Raisin perfumes with notes of tea-leaf, honey and roses. Luscious litchi and mango flavours with smooth, lingering finish.

### FOOD SUGGESTIONS

Enjoy as a dessert wine or with all cheeses and fruit as well as ice-cream and baked puddings.

### AGEING POTENTIAL

Enjoy now or drink within 50 years of bottling.

### BLEND INFORMATION

Muscat de Frontignan

### TECHNICAL ANALYSIS

Alcohol:	16.5%
pH:	3.29
Residual sugar:	275g/l
Total acid:	4.9g/l
Total SO <sub>2</sub> :	130mg/l

### CHARACTERISTICS

Type:	Fortified
Taste:	Fruity
Pack size:	500 ml
Pack type:	Bottle
Closure:	Cork

### PRODUCT DESCRIPTION

Chief winemaker:	Shawn Thomson
Winemakers:	Chris Geldenhuis
Variety:	Muscat de Frontignan
Wine of origin:	Western Cape

