

# RIETVALLEI

WINE ESTATE

## CLASSIC COLLECTION

### Rietvallei Red Muscadel 2017

#### VITICULTURE

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

#### WINEMAKING

The grapes are harvested by hand at 27-29 °Balling (Brix), 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.

#### THE WINEMAKER'S COMMENTS

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.

#### FOOD PAIRING & SERVING SUGGESTION:

Pair with noble cheeses and almost any desert...delicious with rich chocolate or strawberries & ice cream.

Serve at room temperature (18°C) or chilled.

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 lots of ice, soda water, fresh ginger, a mint leaf and a slice of lemon.



#### WINE ANALYSIS

<b>RESIDUAL SUGAR:</b>	201.4 g/l	<b>Alcohol:</b>	16.88%	<b>Acidity:</b>	5.5 g/l
<b>PH:</b>	3.46	<b>VA:</b>	0.18 g/l	<b>Total Extract:</b>	221.5 g/l
<b>TOTAL SO<sub>2</sub>:</b>	136 mg/l	<b>Free SO<sub>2</sub>:</b>	18 mg/l		

#### PACKAGING DETAILS

<b>BOTTLE VOLUME:</b>	750ml	<b>EAN 750ML BOTTLE BARCODE:</b>	6009673830130
<b>CASE SIZE:</b>	6 x 750ml	<b>EAN 6X750ML CASE BARCODE:</b>	6009673830147
<b>PALLET SIZE:</b>	104 x 6 x 750ml	<b>UPC 750ML BOTTLE BARCODE (USA ONLY):</b>	89673300020-8
<b>CASE WEIGHT:</b>	7.90kg	<b>UPC 6X750ML CASE BARCODE (USA ONLY):</b>	89673300021-5
<b>CLOSURE:</b>	Stelvin (Screw-cap)		