

Classic ESTATE RANGE

RED MUSCADEL 2010



VITICULTURE

The Muscadel vines are between 10 and 41 years old. The vineyards are established in red Karoo, as well as deep alluvial soil, next to the Klaasvoogds River.

WINEMAKING

The grapes are harvested by hand at 28 °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 (grape skins that compact on the top of the must because of CO² formation as a result of fermentation) is wetted every two hours by pushing it down into the must by hand 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 12-13 months before bottling. This 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 AND SERVING SUGGESTION

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

WINE ANALYSIS

Residual Sugar: 201.3 g/l	Alcohol: 16.27 %	Total Acidity: 5.7 g/l
PH: 3.51	VA: 0.25 g/l	Total Extract: 222.8 g/l
Total SO ₂ : 135 mg/l	Free SO ₂ : 24 mg/l	

PACKAGING DETAILS

Bottle volume: 750ml

Case size: 6 x 750ml

Pallet size: 104 x 6 x 750ml

Case weight: 7.90 kg

Closure: Natural cork

EAN 750ml Bottle Barcode: 6009673830130

UPC 750ml Bottle Barcode (USA only): 89673300020-8

EAN 6x750ml Case Barcode: 6009673830147

UPC 6x750ml Case Barcode (USA only): 89673300021-5

