

MUSCAT 2017

SOIL TYPE

Planted on well drained Glenrosa and Oakleaf soils in southern Stellenbosch, these vineyards benefit from cool breezes emanating from False Bay, preserving the fresh muscat fruit.

VINIFICATION

Hand picked. Partial whole bunch pressing and static settling overnight. Transferred to stainless steel tanks for fermentation. After fermentation the wine was given a racking to remove heavy lees and returned to tank for ageing on lees. Bottled after 6 months on lees.

TASTING NOTES

Pale in colour with a vivid green hue. Pronounced muscat aromas on the nose, ripe tropical fruit, rose water and muscat spice makes for an enticing bouquet. On the palate the wine is fresh, with opulent fruit flavours, full mid palate balanced by limey acidity and with a long finish.

ANALYSIS

Residual sugar:	2.8 g/l
pH:	3.32
Total acidity:	5.9 g/l
Alcohol:	13%

AGEING POTENTIAL

Keep for up to 3 years from vintage.

IDEALLY SERVED AT

12° - 14° C

COMPLEMENTS

Grilled fish, white and red meat

WINEMAKER

Chris Williams



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For more information, contact **Ilse Ruthford**:

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