



RHONA MUSCADEL 2011

VARIETY: 100% Muscat de Frontignan

VINTAGE: 2011

CELLAR: Robertson Cellar

AREA OF ORIGIN: Robertson, South Africa.

VINEYARD: Mature established vineyards on limestone Karoo soils, hand pruned, yielding 7 tons per hectare.

HARVEST DETAILS: Hand picked early morning on 8 March 2011, at a sugar level of 26°B.

VINIFICATION: The grapes are lightly crushed, destalked and left on the skins for natural enzymatic fermentation. After 3 days of fermentation approximately 3% of natural alcohol was formed. The fermentation was then arrested with the addition of neutral grape spirit. This approach helps to express the beautiful grape flavour of Muscat de Frontignan. The wine was then stored in a stainless steel tank for the grape flavours and spirits to integrate prior to bottling.

TASTING NOTES: "Rich straw colour with delicate orange rind flavours and grapey freshness on the palate. Nice hints of marzipan character on the palate. The wine has an interesting hazelnut and white chocolate finish."

ANALYSIS:

Alcohol: 16.18 % vol. (± 0.2 % vol)
Residual Sugar: 138 g/l (± 0.5 g/l)
pH: 3.14 (± 0.05)
Total Acid: 5.99 g/l (± 0.25 g/l)