



RIETVALLEI
WINE ESTATE

CLASSIC COLLECTION

Red Muscadel

2019

WINE ANALYSES

Residual Sugar
174.1 g/l

Alcohol
15.4%

Acidity
5.6 g/l

PH
3.38

VA
0.21 g/l

Total Extract
195.8 g/l

Total SO²
118 mg/l

Free SO²
14 mg/l

PACKAGING DETAILS

Bottle volume
750ml

Case size
6 x 750ml

Pallet size
120 x 6 x 750ml

Case weight
9.4 kg

Closure
Natural Cork

VITICULTURE

The red Muscadel vines were planted in 2001 in calcareous soil.

WINEMAKING

The grapes were harvested on 28 °B, and after slight crushing taken to the fermentation tanks. Here it was kept on the skins for two days for optimal colour and flavour extraction. During this time the mash was worked every couple of hours by means of pump-overs. On day three when the must naturally started fermenting strong the free run juice was racked and mash lightly pressed followed by fortification with pure wine spirits. The fortified wine was then left on its primary fermentation lees for six months after which it was racked and allowed to further mature on the fine lees for another six months. 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 bouquet comes through on the nose, with typical raisiny sweetness and an intense, rich flavour that lingers on the palate.

FOOD PAIRING AND SERVING SUGGESTION

Pair with noble cheeses and almost any dessert... 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.

