

FORTIFIED OLD VINE MUSCAT OF ALEXANDRIA, RUSTENBERG

Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.5	180.4
pH	Acidity
3.55	3.7

This wine has been made using a centuries-old process of fortifying grape juice in order to produce a sweet dessert style wine with age potential. Planted in 1932 on the banks of the Nel's river in Calitzdorp, the single vineyard is registered with the South African Old Vine Project.

TASTING NOTE

A balanced sweet wine with beautiful freshness & texture; exhibiting aromas and flavours of pineapple, litchi, melon, jasmine & spice

VINTAGE CONDITIONS

The 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development.

VINIFICATION DETAILS

Ripe grapes are harvested, de-stemmed, crushed and allowed 36 hours skin contact before being pressed gently and the juice fortified with neutral grape spirit without any fermentation. The grape spirit preserves the natural flavours and sugar of the juice while ensuring that no fermentation can take place in the wine.

AWARDS

Tim Atkin MW: 91 pts
IWC: Silver

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Muscat d'Alexandrie	No	Half bottle	No
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Murray Barlow	Isinglass & Bentonite	Screw top	Calitzdorp	No