

# RUSTENBERG WINES

## RED MUSCADEL 2015

### INTRODUCTION

This wine has been made using a centuries-old process of fortifying grape juice in order to produce a dessert style wine. Grapes are harvested at high sugar levels, pressed and the juice fortified with neutral grape and brandy spirit. This addition preserves the natural flavours of the juice while ensuring that no fermentation can take place in the wine, also preserving the natural sugar from the grape juice. This very stable sweet wine has the ability to be aged further under ideal cellaring conditions and it will become richer and more concentrated over time.

### VINTAGE

The cold wet Winter of 2014 started early and ended late, which is ideal for the vineyards' dormancy; however an unseasonably cool Spring resulted in the vines going into Summer with 10 to 40% less crop than usual. The remainder of the season was warm and dry resulting in one of the earliest harvests on record. Zero disease pressure and small crops of fantastic ripe fruit combined with high natural acids make this potentially the vintage of the decade.

### VINEYARDS

<b>Wine of Origin</b>	Western Cape
<b>Varietal Blended</b>	100% Red Muscadel
<b>Soil Types</b>	A combination of Sandy, Loamy and Granitic Soils
<b>Trellising/Pruning System</b>	Various Trellises, Spur Pruned
<b>Irrigation Type</b>	Unirrigated Vineyards
<b>Picking Method &amp; Date</b>	Hand Picked, February 2015

### WINEMAKING

<b>Extraction Method</b>	Gentle Pressing
<b>Fortifying Spirit</b>	Neutral grape spirit and twice distilled brandy spirit
<b>Yeast</b>	None
<b>Lees Aging</b>	None
<b>Oak Aging</b>	3 Months
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	Old French oak barrels
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 16% TA 4.3g/L pH 3.52 RS 213.0g/L
<b>Bottling Date</b>	September 2016

### WINE

<b>Tasting Note</b>	Upfront scents of Turkish delight, musk, spice and ripe red fruits follow through to a lush opulent palate balancing the wines fruit, sweetness and acidity. Enjoy this wine on its own, over ice or in cocktails as a companion to sweet desserts and cheeses.
<b>Aging Potential</b>	Excellent maturation potential under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Double Platinum / Top 100	National Wine Challenge / Top 100 SA Wines	2017
Best in Category – Best Value South African Fortified	Decanter World Wine Awards	2017
Platinum Medal (95 Points)	Decanter World Wine Awards	2017
Gold Medal	International Wine & Spirits Competition	2017
Silver Medal	Old Mutual Trophy Wine Show	2017
90 Points	Robert Parker, Jr – Wine Advocate	April 2017

