

RUSTENBERG WINES

RED MUSCADEL 2019

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 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 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

VINEYARDS

Wine of Origin	Western Cape
Varietal Blended	100% Red Muscadel
Soil Types	A combination of Sandy, Loamy and Granitic Soils
Trellising/Pruning System	Various Trellises, Spur Pruned
Irrigation Type	Unirrigated Vineyards
Picking Method & Date	Hand Picked, February 2019

WINEMAKING

Extraction Method	Gentle Pressing
Fortifying Spirit	Neutral grape spirit
Yeast	None
Lees Aging	None
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 16% TA 4.8g/L pH 3.23 RS 226.4g/L
Bottling Date	August 2019



WINE

Tasting Note	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.
Aging Potential	Excellent maturation potential under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal - 92 Points	Decanter World Wine Awards	2020
Silver Medal - 90 Points	International Wine Challenge	2020 – Tranche 1
Silver Medal	Old Mutual Trophy Wine Show	2020