

RUSTENBERG WINES

FORTIFIED MUSCAT BLANC 2021

INTRODUCTION:

This wine has been made using a centuries-old process of fortifying grape juice in order to produce a dessert-style wine. Ripe Muscat Blanc grapes, sourced from the acclaimed sweet wine producing area of Calitzdorp, are harvested at high sugar levels, crushed and allowed skin contact before being pressed 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. This very stable sweet wine can be aged for many decades under ideal cellaring conditions and will become richer and more concentrated over time.

VINTAGE:

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. Yields were higher than average in the reds and the slow ripening season saw excellent flavour and tannin development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age.

VINEYARDS:

Wine of Origin	Calitzdorp
Varietal Blend	100% Muscat Blanc (Muscat Blanc à Petits Grains)
Soil Types	Weathered alluvial schist on deep red/yellow clay
Trellising/Pruning System	Pergola trained
Irrigation Type	Flood Irrigation
Picking Method & Date	Hand Picked, March 2021

WINEMAKING:

Extraction Method	Destemming, crushing, 36 hours skin contact followed by gentle pressing & fortification
Fortifying Spirit	Neutral Grape Spirit
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 16.5% TA 3.8g/L pH 3.79 RS 218.5g/L
Bottling Date	October 2021

WINE:

Tasting Note	A rich sweet wine with beautiful texture; exhibiting aromas and flavours of candied pineapple, mango, papaya, marmalade & spice
Aging Potential	Many decades under ideal cellaring conditions

ACCOLADES:

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
	<i>New Release – Not Yet Rated / Judged</i>	

