



**RUSTENBERG
WINES**

Fortified Old Vine Muscat Of Alexandria 2021



Introduction

This wine has been made using a centuries-old process of fortifying grape juice in order to produce a sweet dessert-style wine. Planted in 1932 on the banks of the Nel’s river in the acclaimed sweet wine producing area of Calitzdorp, the single vineyard used to make this wine survived the many floods and droughts experienced in the area, diminishing in size over time. It was saved from being pulled out to make way for a peach orchard in 2020 and has been registered with the South African Old Vine Project. Ripe grapes are harvested, 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.

Vineyard

Wine of Origin	Single Vineyard, Wine of Origin Calitzdorp
Varietal Blended	100% Single Vineyard Old Vine Muscat of Alexandria
Soil Types	Weathered alluvial schist on deep red/yellow clay
Trellising/Pruning System	Low hedge trellis with one cordon wire and two overhead wires
Irrigation Type	Flood Irrigation
Picking Method & Date	Hand Picked, Early March 2021

Winemaking

Grape Handling and Juice Extraction Process	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 3.75g/L pH 3.55 RS 180.4g/L
Bottling Date	October 2021

Wine

Tasting Note	A balanced sweet wine with beautiful freshness & texture; exhibiting aromas and flavours of pineapple, litchi, jasmine & spice
Aging Potential	Many decades under ideal cellaring conditions

Accolades

Award:	Competition/Publication:	Year/Edition:
Silver Medal – 94 Points	International Wine Challenge	2023
93 Points	Winemag.co.za – Christiaan Eedes	2022
92 Points	James Suckling	2022
91 Points	Tim Atkin SA Report	2022
91 Points – 4.5 Stars	Platter’s Wine Guide	2023

