



MUSCAT

IN THE GLASS

A typical muscat character on the nose with flowers and ripe peaches. The palate is soft and rich but with balanced acidity and freshness with an amazing finish. Every year, a blend is made of the current vintage and the two preceding vintages to achieve maximum complexity and consistency of style.

IN THE VINEYARDS

Muscat d' Alexandrie was the first cultivar introduced to South Africa in the 1650's. Commonly known as Hanepoot, the vines from which this limited release dessert wine is made are considered the oldest in the Constantia Valley. They are also the only Red Hanepoot in Constantia.

IN THE CELLAR

The grapes are picked from our old white and red Hanepoot blocks in the early morning. They are destemmed in the winery and fermented on the skins to extract as much varietal character as possible. At around halfway through the fermentation, the grapes are pressed and the wine poured into old French oak barrels to continue fermentation. At a residual sugar of around 100 grams, the wine is fortified to stop the fermentation. Barrel maturation on the lees is then carried out.

TECHNICAL DETAILS

Alcohol: 16% Residual sugar: 96.5 g/l
Total acidity: 5 g/l Blend composition: Muscat d' Alexandrie of 2008, 2010 and 2011 aged in 225 litre old French oak barrels.

IN THE NEWS

Muskadel from the Constantia Valley won acclaim during the 18th century from famous authors, poets and statesmen alike. Napoleon Bonaparte had as much as 1,126 liters of the Cloete family's Constantia wine shipped in wooden casks each year to his home in exile on St Helena from 1815 until his death in 1821.



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