



VILJOENSDRIFT
• FINE WINES •

**MUSKAPINO (SWEET ROSÉ
SPARKLING)**

VINTAGE: 2018

ORIGIN: Robertson

VARIETY: 73% Muscadel, 27% Pinotage

VINIFICATION:

Muscadel and Pinotage were harvested together. They were picked early in the morning. The Muscadel at 20° balling and the Pinotage at 24° balling. Cold maceration was for 3 days after the grapes and juice was separated. Fermentation took place at 13° balling for 2 weeks. after fermentation the wine was sweetened with Muscadel juice to 83g/l and then bottled

ANALYSIS

Alc: 6.5 %

R.S: 73.3 g/l

pH: 3.11 g/l

TA: 6.5

FOOD SUGGESTIONS: Served well chilled as a welcome drink or as an accompaniment to light meal dishes.

