

Lady Mary Montagu Perle Pink Moscato

A playful rosé perfect for any celebration. This wine blends White Muscadel with a touch of Red Muscadel to achieve an indulging pink salmon colour.

Honouring Montagu's rich history with Muscat varieties, it brings that heritage to life with a soft, refreshing sparkle. The enchanting floral aromas of rose petals and honeysuckle lead to a tantalising palate of ripe strawberries, sun-kissed peach blossoms, and Turkish delight.



VARIETAL	100% Muscat de Frontignon
ORIGIN	Western Cape
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2014
VINEYARD AREA	4.15 ha
YIELD PER HECTARE	25 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
HARVEST DATES	11 February

VINIFICATION

Grapes are harvested mechanically in the early morning at 18°B to preserve maximum freshness. Fermentation takes place over two weeks in stainless steel tanks maintained at a controlled 15.5°C. Following fermentation, the white and red Muscat components are masterfully blended to achieve the perfect pink salmon hue, before being carefully stabilized and bottled for your enjoyment.

AGEING	1-2 years
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TECHNICAL ANALYSIS

Alcohol	8.85
pH	3.10
Residual Sugar	40.60
Volatile Acidity	0.23
Total Acidity	6.30
FSO2	45
TSO2	118

SERVING SUGGESTION

The wine's natural sweetness and soft spritz beautifully balance fiery and savoury starters like crispy chili poppers, loaded nachos, or goat's cheese crostini. It is equally delightful alongside a wood-fired pizza or light, fruit-driven desserts like strawberry tarts and Turkish delight.

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