



SINCE

1941

MONTAGU

WINERY

Montagu Winery Muscat de Frontignon

A luxurious and beautifully complex expression of Muscat de Frontignan. The nose presents an intricate bouquet of earthy rooibos, rich raisins, and a distinct muscat spice layered with intriguing hints of sweet bourbon. The palate is brilliantly full and bright, unleashing mouth-watering layers of fresh cranberries, wild mulberries, and concentrated strawberry jam that leave a lasting, indulgent impression.

VARIETAL	100% Muscat de Frontignon
ORIGIN	Montagu
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2009
VINEYARD AREA	0.69 ha
YIELD PER HECTARE	14 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
HARVEST DATES	24 February
VINIFICATION	

Grapes are hand-harvested in the early morning at an ultra-ripe 27.2°B. The fruit undergoes overnight skin contact to extract its deep colour and complex aromatics before being drained and pressed the following morning. The unfermented juice is immediately fortified with premium, A-grade spirits to lock in the natural sweetness. The wine is then matured for 18 months in seasoned bourbon barrels sourced from Pennsylvania, imparting a unique depth and soft oak complexity.

AGEING	1-20 years
--------	------------

TECHNICAL ANALYSIS

Alcohol	16.40
pH	3.89
Residual Sugar	235.70
Volatile Acidity	0.17
Total Acidity	3.50
FSO2	11
TSO2	87

SERVING SUGGESTION

Serve lightly chilled. The unique bourbon oak notes and rich berry profile make this fortified wine a dream companion for decadent pairings. Sip it alongside a pecan pie, a rich dark chocolate fondant, or artisanal blue cheese topped with toasted walnuts. It also serves as an exceptional standalone digestif paired with a fine cigar.



Unlocking Excellence