



SINCE

1941

MONTAGU

WINERY

Montagu Winery Red Muscadel

A deeply aromatic and expressive fortified wine that captures the true essence of traditional Montagu Muscat. The nose opens with an inviting bouquet of rooibos tea, rich raisins, and a distinct, warming muscat spice. On the palate, it unfolds with luxurious, bright layers of fresh cranberries, juicy mulberries, and sweet strawberry jam. The experience is full, vibrant, and incredibly mouth-watering from the very first sip.



VARIETAL	100% Muscat de Frontignon
ORIGIN	Montagu
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2011
VINEYARD AREA	0.71 ha
YIELD PER HECTARE	14 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
HARVEST DATES	23 February
VINIFICATION	

Grapes are mechanically harvested in the cool, morning hours at a rich 26°B to optimize sugar and flavour concentration. The fruit undergoes an overnight skin contact period in the cellar to extract the wine's vibrant red colour and complex phenolic characters. The juice is then drained and pressed the following morning, where it is immediately fortified with premium, A-grade spirits to preserve the pure, natural grape sugars and aromatics.

AGEING	1-20 years
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TECHNICAL ANALYSIS

Alcohol	16.44
pH	3.51
Residual Sugar	216
Volatile Acidity	0.12
Total Acidity	4.20
FSO2	36
TSO2	91

SERVING SUGGESTION

Serve lightly chilled. The bright berry profile and spiced complexity of this Red Muscadel make it a phenomenal match for rich desserts like dark chocolate torte, traditional artisanal mince pies, or a spicy berry pavlova. It is equally spectacular when paired with savoury venison carpaccio or a rich duck liver pâté served on toasted brioche.

Unlocking Excellence