



Montagu Winery White Muscadel

Crafting a second vintage from a young vineyard planted in 2022, this White Muscadel showcases the legendary quality of the Pietersfontein terroir. Driven by meticulous canopy management and protective netting, the grapes achieved an incredibly rich maturity. The wine reveals luxurious layers of tropical fruit and raisins with a distinct Muscat character, leading into a full, bright, and mouth-watering palate.

VARIETAL	100% Muscat de Frontignon
ORIGIN	Montagu
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2022
VINEYARD AREA	0.57 ha
YIELD PER HECTARE	18 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
HARVEST DATES	11 February
VINIFICATION	

To prioritize the long-term lifespan of the young vines, the fruit was brought in earlier than traditional Muscadel via a careful, early morning hand harvest at 25.2°B. The grapes were immediately processed, drained, and pressed in the cellar. The pristine, unfermented juice was then fortified with premium, A-grade spirits to preserve the pure, natural grape sugars and vibrant aromatic intensity.

AGEING	1-20 years
TECHNICAL ANALYSIS	
Alcohol	15.47
pH	3.08
Residual Sugar	226
Volatile Acidity	0.12
Total Acidity	5.30
FSO2	33
TSO2	82

SERVING SUGGESTION

Serve lightly chilled as a classic digestif or apéritif. The intense tropical and raisin sweetness makes this fortified wine an exquisite match for a savoury blue cheese platter with preserved figs, traditional Cape brandy pudding, malva pudding, or simply poured generously over vanilla bean ice cream.



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