

Red Muscadel, Rustenberg 37.5cl

£11.99

Vintage: 2015
Bottle Size: 37.5
Alcohol %: 16.5%
Country: South Africa

Description: Upfront scents of Turkish delight, musk, spice and ripe red fruits follow through to a lush opulent palate balancing the wine's fruit, sweetness and acidity. Enjoy this wine on its own, over ice or in cocktails as a companion to sweet desserts and cheeses.

Cepages: Muscat
Group: South Africa

Sub group:

Colour: Sweet

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: The classic match is cheese where the tangy umami and saltiness of aged cheddar and gruyere are beautifully offset by the raisined sweetness and lively acidity of this gorgeous dessert wine.

Food / cocktail recipe:

Press 'A real treat to have chilled on its own or with cheese, this is made using a centuries-old process of fortifying the gently pressed juice of sweet, late-harvested grapes. It's luscious but also refreshing with warm spices, ripe red cherry fruit and a hint of rose petals.' - Decanter, March 2018

Awards

Other Info: The Rustenberg Estate was founded in 1682 and is nestled in the valley of the Simonsberg Mountain in South Africa's premium wine region, Stellenbosch. Rustenberg's rich heritage and ethos has been informed by many centuries of human influence striving to understand and work



with nature to produce wines of distinct character true to their terroir, variety and informed style.

Muscadel is one of the hidden treasures of the wine world, with these sweet dessert wines delighting palates for centuries. Muscadel is one of the oldest grape varieties in South Africa, and is a variety that is capable of being made into delicious wine, as well as being served in its whole fruit state as table grapes. Sadly these wines dropped in popularity for many years, but there is a current resurgence of them, of which the Rustenberg Estate are the leading producer.