



RESERVE Muscat de Frontignan

The Wine

The grapes are from vineyards on the farm which are specifically selected for their ability to give high sugar while still maintaining their quality. The grapes were the last of the harvest for the vintage with a balling of 40°.

In The Cellar

The grapes were crushed and left on the skins to allow for full extraction of crystallized sugar in the dried berries. The grapes were pressed and the juice settled prior to fortification. The wine was matured in small, old oak barrels for 18 months.

Tasting Note

The 2014 Alvi's Drift white Muscadel is an outstanding example of a rich, ripe and luscious fortified dessert wine. The wine has a lovely golden colour reflecting the ripeness of the grapes used in its production. The nose is filled with complex aromas of dried fruits, Muscat grapes, and Christmas pudding. The high sugar level of the wine gives it a viscous and decadent mouthfeel. The wine fills the palate with an explosion of dried apricot, peach, and nutty flavours. A wonderful way to finish the evening or splendid with soft cheese and nuts. Made in tiny quantities, this wine is a rare and largely undiscovered jewel of the South African wine industry.





Cultivar Information

100% Muscat de Frontignan, 375 ml

Analysis

- Residual Sugar 3.4 g/l
- Alcohol 15.1%
- Acidity 6.5 q/l
- pH 3.5

Awards

- Michelangelo International Wine Awards 2017 Multi-Colour Corporation Dessert Grand Prix Trophy for the Highest Scoring in Dessert Wines
- Double Gold in the Veritas Awards 2017
- Muskadel Platinum 2017 Award
- Gold Award in the International Wine Awards for Spain 2017
- 2018 Top Wine SA-Top 10 Fortified Dessert Wine
- Gold in the Catavinum World Wine & Spirits Competition 2018











