
LA CAPRA

PRESENTED BY **FAIRVIEW**

MUSCADEL

2017



ANALYSIS

ALC : 16.0%

RS : 227.5 g/l

TA : 4.8 g/l

pH: 3.42

WINE OF ORIGIN

Paarl



TASTE OF NOTE

Peach pink colour in the glass. Litchi, rose and honey aromas with well-balanced sweetness and candied orange peel flavours on the finish. Serve chilled or with crushed ice and mint for summer cooler.

VINEYARD SITES

The grapes were sourced from trellised vineyards on the upper slope of Paarl Mountain, planted on decomposed granite soil.

WINEMAKING

Red Muscadel is a variety well-suited for sweet wines. The grapes were late-harvested in early in the morning to preserve freshness. The grapes were destemmed, crushed and fermented in stainless steel tanks. Before fermentation was complete, the wine was fortified to 17% with neutral grape spirit, leaving the wine naturally sweet!