



# KLUE

## WINES

### WOLVENDRIFT RED MUSCADEL 2023

*During the ripening period in hot summer months the South Easterly wind cools down the grapes. This ensures that the fruit is of sublime quality.*

*Vines in the Bonnievale area are planted in rich clay soil.*

*Grapes are harvested at full ripeness to ensure high sugar levels, for making a good quality dessert wine. Grapes are pumped into open french tanks where it is cold soaked for 24 hours to get maximum colouration out of the grape skin. Grapes are then pressed and the juice is cooled down and then blend with grape spirits for 6 hours to ensure a well balanced wine. The wine is then aged for 6 months before bottling.*

*The wine was produced and handcrafted by Jan & Michael Klue.*

#### **Tasting Notes**

*This full-bodied, rich, yet smooth dessert wine brings you the natural sweet nose of raisins and honey. The flavours linger on the palate and leaves a deliciously silky aftertaste. This wine comes highly recommended with cold weather or with crushed ice in the summer..*

#### In The Vineyard

*The 15 year old vineyards planted next to the Breede River in clay soil, with deep river stone. This is also the coldest terror on the farm.*

#### Ageing Potential

*This unwooded fortified wine is perfectly drinkable at present and will gain even further complexity over the next 10- 20 years.*

#### Wine of Origin

*Wolvendrift Plaas, Wakkerstroom East, Bonnievale*

#### Analysis

*Ph: 3.85 | TA : 3.9 | FSO2: 26 mg/l | TSO2 : 97 mg/l | RS 234.2 g/l | Alc: 15.75*

