



DU TOITSKLOOF

RED MUSCADEL



our table.

OUR WINE.

DTKWINES.COM

+27 (0)23 349 1601

info@dtkwines.com

P.O. Box 55, Rawsonville, 6845, South Africa

our conversation.

The sophisticates say muscato, the connoisseurs go with muscadel. Locals in the know though, affectionately this top-drawer dessert wine simply as a soetetjie.

our cuisine.

Muscadel's luscious flavours stands its ground with both delicate dishes – a Hertzoggie-inspired fruit tart or ostrich terrine – to more robust Karoobossie-tinged lamb, fragrant quince bredie or pens-en-pootjies. Smashing the myth that muscadel is a post-prandial drink exclusive to winter it forms a glamorous summer liaison with rosy peaches charred on the braai.

our celebration.

Muscadel is one of the family, the welcoming matriarch at coming homes and farm-style weddings with kids playing hide and seek. When the long table is set for lunch on the shady stoep, or the fire-place lit for an evening of catching up, everyone's sweetheart ambrosia is sure to follow.

TERROIR.

The Red Muscadel is made from old red Muscat de Frontignan bush vines grown in rich Breedekloof alluvial soils. These soils are known for their high water-retention capabilities. Leaf canopies are actively managed to ensure bunches are kept in the shade and away from direct sunlight. Every year the vines yield six to eight tons per hectare.

OUR WINEMAKER'S NOTES.

Grapes are harvested between 28° and 32° Balling, when some berries have already become raisiny. These grapes impart a wonderful honey flavour to the wine. The grapes were crushed and destemmed, and then pumped to rotor tanks and cooled to 7° to 9° C to extend skin contact for as long as possible. The tanks are rotated as frequently as possible to extract more sugar character from the berries. The sugar level is tested three times per day to ensure the grapes do not ferment more than 0.5° Balling. Fermentation is finally stopped by adding wine spirits to the juice. The fortified wine is then stabilised and filtered before bottling.

TASTING NOTES.

Fluorescent light ruby colour with brick specs. Raisin perfumes with notes of tea-leaf, honey and roses. Luscious litchi and mango flavours with a smooth, lingering finish.

TECHNICAL DATA.

Wine of origin: Western Cape
Type of wine: Sweet, White, Fortified/Dessert
Grape variety: 100% Muscat de Frontignan

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PRODUCT DESCRIPTION		CURRENT VINTAGE	ALCOHOL %	RESIDUAL SUGAR (g/l)	TARTARIC ACID (g/l)	pH
Du Toitskloof Red Muscadel		2021	15,67	255,7	4,7	3,31
BOTTLE BARCODE	BOTTLE SIZE	BOTTLE DIMENSIONS (Height x Diameter)		BOTTLE WEIGHT	CASE WEIGHT	
6007676000215	500ml	218,1mm x 80,8mm		500g	6,26kg	
CASE BARCODE	CASE QTY	CASE DIMENSIONS (Height x Length x Width)		CASES PER LAYER	LAYERS PER PALLET	
6007676000697	6	250mm x 169mm x 235mm		30	4	