

MYBURGH BROS.

Wines of origin Paarl, South Africa



MYBURGH BROS. Muscat d'Alexandrie 2018

“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including wine. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We’re sticking to these old-fashioned winemaking practices and trying to make wines that are simple, pure and honest.

Muscat d’Alexandrie, more commonly known as Hanepoot in South Africa, was one of the varieties they worked with.

~Tyrrel & Philip Myburgh

Tasting notes: *Very aromatic...honey suckle, pineapple and other tropical fruits. The palate is fruity and the finish dry.*

Vineyard: *The 2018 vintage was characterised by a warm and dry growing season. Although the low soil-moisture levels led to some stress, the vines were very healthy in terms of diseases and pests, and the grapes ripened easily.*

The vineyard is situated on Klipdam farm in the south-western corner of the Paarl appellation. It’s a dry-farmed, bushvine vineyard planted in clay-rich soil.

Winemaking: *Grapes were gently whole-bunch pressed and the partially clarified juice was fermented in old, well-seasoned barriques. Bottling took place after a 5 month maturation period on the lees. No additives apart from Sulphur were used.*

Analysis: *Alcohol: 12% • Residual Sugar: 1.6g/L • pH: 3.34 • Total Acid: 5.2g/L*