

MYBURGH BROS.

Wines of origin Paarl, South Africa



MYBURGH BROS. Muscat d'Alexandrie 2020

“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 with a little bit of texture.

Vineyard: The 2020 vintage was preceded by good winter rains and there was very little disease pressure during the growing season. The grapes ripened evenly and fully.

100% Muscat d'Alexandrie from Klipdam farm (next door to Joostenberg).
24 year old, dry-farmed, bush-vine vineyard planted in clay-rich soils.

Winemaking: Two thirds of the grapes were gently whole-bunch pressed and then fermented in well-seasoned barriques. A third was fermented on the skins for a week before being transferred to well-seasoned barriques. Bottling took place after a 9 month maturation period on the lees. No additives apart from Sulphur were used.

Analysis: Alcohol: 11.5% • Residual Sugar: 1.9g/L • pH: 3.46
Total Acid: 5.2g/L

