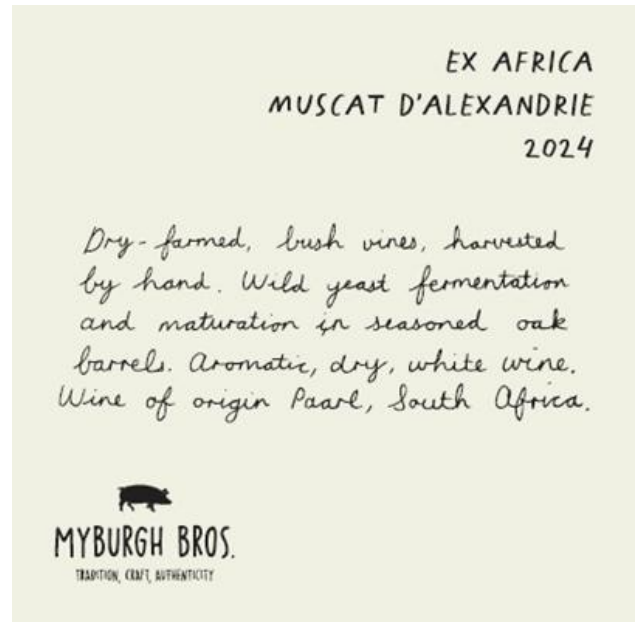




“During the early 1900’s our great-grandfather and his brother farmed on several farms in the neighbourhood. They combined their resources and talents in many farming endeavors, including pig farming and winemaking. We have identified a few special vineyards on neighbouring properties and have decided to resurrect the Myburgh Bros. wine venture.

Muscat d’Alexandrie, also known as Muscat of Alexandria and Hanepoot, is a very old grape variety that was much loved by the ancient Egyptians. Generations ago it was widely planted in all South African wine regions but few of these vineyards remain. If it was drunk and loved by Cleopatra and the ancient Egyptians in North Africa it’s worth preserving in South Africa”.

~Tyrrel & Philip Myburgh, Joostenberg Estate Wines



Tasting Notes

A juicy combo of lychee, cantaloupe and pear. The palate is medium bodied, fruity but not too fruity and finish is crisp and bone dry.

Vineyard

From Klipdam farm (next door to Joostenberg Estate) which is situated in the south-western corner of the Paarl wine region. It’s a 27 year old, dry-farmed, bush-vine vineyard planted in clay-rich Malmesbury shale soils.

Winemaking

The grapes were gently whole-bunch pressed and then fermented in well-seasoned barriques. Bottling took place after a 9 month maturation period on the lees. No additives apart from Sulphur were used.

Analysis

Alcohol: 12.15% • Residual Sugar: 2.5g/L • pH: 3.47 • Acid: 5.0g/L