



Myburgh Bros., Ex-Africa Muscat d’Alexandrie 2021 (1332 bottles made)

Muscat d’Alexandrie, also known as Muscat of Alexandria and Hanepoot, is the only wine grape known to have originated in Africa and is the oldest known wine grape still in use. It made its way from the Egyptian city of Alexandria to Europe and then to South Africa and was widely planted in all South African wine regions in the past. Although the grape has become unfashionable in South Africa and the plantings have dwindled it is an important part of South African wine history and culture. If it was drunk and loved by Cleopatra and the ancient Egyptians in North Africa it’s worth preserving in South Africa!

Tasting Notes

The aromas are an exotic mélange of litchee, apricot and blossoms, with just a hint of oak. The palate is textured and seamless, and the finish is bone-dry.

Vineyard

100% Muscat d’Alexandrie from Klipdam farm (next door to Joostenberg Estate) which is situated in the south-western corner of the Paarl wine region. It’s a 25 year old, dry-farmed, bush-vine vineyard planted in clay-rich Malmesbury shale soils.

The 2021 vintage was preceded by good winter rainfall and marked by slightly cooler weather which led to a late harvest period. The grapes were exceptionally healthy and acidity was a bit higher than preceding years.

Winemaking

All winemaking actions were aimed at expressing the natural characteristics of the vineyard. The only “non-grape” addition was a small amount of SO₂ prior to bottling. The grapes were harvested in 2 stages i.e. an early pick to capture acidity and a later, riper pick when flavours were more developed. 40% was fermented as whole bunches for a week and then transferred to old oak barrels for maturation. The remainder was whole-bunch pressed and fermented in old oak barrels. The wine was kept on the lees for 10 months before being bottled. The wine went through malolactic fermentation.

Analysis

Alcohol: 12.0% • Residual Sugar: 1.9g/L • pH: 3.6 • Acid: 5.1g/L

