

MONT BLOIS

WYNLANDGOED SEDERT 1884



MONT BLOIS Pomphuis Muscadel 2017 **Certified Single Vineyard & Estate Wine**

Picked Very Ripe (30°)

Vineyard planted: 1991

Location: Rocky Gravel, Northern Slope, Warm Climate

Production: 10 Barrels made (600 cases)

Winemaking: Fortified Wine (500ml bottle)

Wild yeasts start fermentation

Overnight skin contact

Fortified 96% distilled spirits.

Unfiltered

12 months in Old French Oak Barrels (225L)

Analysis: Alc 17% RS 293g/L pH 3.5 TA:4.3g/L

Tasting notes: A full sweet dessert wine with a rich golden colour. A bouquet of yellow peaches, apricots, ripe melons, raisins, burnt caramel, crème Brulé, Turkish delight and mint Humbugs. Full bodied, plush, multi-layered, and syrupy on the palate yet fresh and balanced by acidity. Beautifully integrated and a great example of why one would want to “fortify” the flavours in the grape.

Three generations and 50 years ago Mnr Ernst Bruwer, the “grandfather” introduced the famous Mont Blois Muscadel to the world. Every year ever since the muscadel received a superior rating from the Wine and Spirits board till production was stopped because of a terrible accident.

However it all started over again when Ernst Bruwer the “grandson” became the owner. He introduced the “Pomphuis” Muscadel named after the huge pumphouse which is like a heart supplying water to the vineyards. The wine is fortified Muscadel juice with no fermentation involved, with a lot of skin contact. Its very sweet with a strong lingering muscat flavour.

