



MUSTIQUE

Style of Wine

Off dry Muscat flavoured white.

Heritage

An aromatic, light and off-dry blend was required to complement the Simonsig range. Mainly Morio Muscat and Muscat Ottonel were used hence the name Mustique. The wine is blended with other varieties such as Bukettraube, Weisser Riesling and Colombar to give it extra flavour and fullness.

Vintage Description

Very dry summer with hotter conditions compared to the long term average. Water restrictions across the whole Western Cape. Early start to the vintage, but with very healthy grapes. A good shower of rain on 28 January revitalised the vines and relieved moisture stress.

Wine Description

Bright light straw colour with green tinge. Perfumed, floral muscat fruit with complimenting citrus notes. Fresh tropical flavours on the palate combines beautifully with the crisp acidity and rounded off by a hint of sweetness. This off dry wine is light on the palate and ideal for summertime drinking or with spicy Thai food. You can taste the grapes!

Cellaring Potential

It develops more complexity with a little bottle age.

Serving Suggestions

Serve chilled. Enjoy this wine anytime or with hot spicy dishes.



AWARDS

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| 2000 | SAA Wine list 2001 Wine of the Month Club Winner 2001 |
| 2001 | SAA Wine list 2003 |

Vintage

2005

Region

Stellenbosch

Grapes

Colombar 54%
Weisser Riesling 36%
Morio Ottonel 10%

Analysis

Alcohol: 12% vol
Residual Sugar: 10.4 g/l
Total Acidity: 5.8 g/l
pH: 3.5

