

Darling Cellars Wildflower Red Muscadel NV

main variety Muscat de Frontignan

vintage NV

analysis alc: 15.59 | ph: 3.50 | rs: 252 | ta: 5.52 | ts02: 35 | fs02: 165

type Dessert

producer Darling Cellars

style Sweet

winemaker Andre Scriven

taste Fruity

wine of Western Cape

body Full

tasting notes

A sweet dessert wine, with strong raisin and berry flavours. Light ruby colour with brick specks. Raisin perfumes with notes of luscious litchi and peach tastes and a smooth, lingering finish. Delicious on its own during winter or over crushed ice with lemon zest in the summer!

blend information

Red Muscadel

food suggestions

Savour this with a cheese and fruit platter after dinner, or complement it with treats featuring cherry and chocolate. A cozy nightcap by the fire is always a winning choice during the winter months.

in the vineyard

Climate: Mediterranean

Rainfall: 300mm - 400mm per year

Soil: Sand, deep rock

Trellis system: Perold

Irrigation: Drip

about the harvest

Balling at Harvest: 26°B

in the cellar

Grapes that have turned into raisins due to being harvested at peak ripeness contribute a delightful honey flavour to the wine. The grapes are destemmed and undergo a gentle maceration process to extract their colour, aroma, and flavour. After 48 hours of skin contact, the juice is separated from the skins and fortified

