

MURATIE

s t e l l e n b o s c h



Amber Forever 2017

To happy days and glorious nights.



AMBER'S STORY

During the 1940s, when Muratie was owned by George Paul Canitz, the novel Forever Amber was published by Kathleen Winsor. Set in seventeenth-century England, it told the story of the orphan Amber St Clare, who rose through the ranks of British society by sleeping with increasingly influential men (King Charles II among them). Canitz insisted (almost too emphatically) that his fortified sweet wine was named after this fictitious character but the truth is that the renowned painter and worshipper of wine, women and song had an Amber of his own. She was his model and muse and her picture hangs in the Muratie cellar to this day. 'To happy days and glorious nights, Forever Amber,' was his famous toast.

VINEYARD

At Muratie we implement various vineyard practices during and after the growing season to ensure optimal growth and yield. Practices include green pruning, fertilisation after the growing season and the growing of cover crops during the winter months. True to tradition, our Amber is made from Hanepoot grapes (Muscat d'Alexandrie) grown on Muratie and harvested by hand at 25 °Balling.

VINIFICATION

Upon arriving at the cellar, the grapes are transferred into the press and left overnight to help extract those Muscat flavours. After inoculating with the desired yeast the fermentation is allowed to progress at a controlled rate and monitored closely until it reaches the desired sugar concentration. The must is then fortified with grape spirits at the critical time to leave plenty of residual sugar. Matured in older oak barrels for approximately two years before being bottled.

WINEMAKER'S COMMENTS

This irresistibly seductive dessert wine is redolent of life's most luxuriant delicacies: rose petals, musk perfume, Turkish Delight, poached pears and honey-drenched peaches. Yet it's not at all cloying thanks to its refreshing acidity and a burst of alcoholic heat. Enjoy this dessert wine with a cheese platter, custard based desserts such as crème brûlée, or fresh fruit.

ANALYSIS

Alcohol	16.17 %
Residual Sugar	91.1 g/l
Total acid	5.2 g/l
pH	3.37