

# MUSTO WINE GRAPE CO. LLC.

SOURCE + CREATE + ENJOY

Feb 18 / FREE

## 2018 Southern Hemisphere Harvest



### **PLUS**

Updates on when you can start pre-ordering your grapes!

[www.juicegrape.com](http://www.juicegrape.com)

# Musto Wine Grape Company LLC.

*Bringing you the most up to date harvest information!*



## SOUTHERN HEMISPHERE 2017 HARVEST: CHILE

### Harvest Information:

The Chilean harvest is starting soon. Verasion, or as the Chileans call it, "Enverno," began in some wine grape varieties around January 25th and most of the grapes are currently around 15 Brix. We should be seeing white grapes start to arrive around the last week in April, and red grapes start to arrive around the second or third week in May. We will be sourcing grapes from Curcio and Colchagua valleys this year.

### Harvest Information:

The crop this year looks to be of normal tonnage, but with a tighter marketplace developing around Chilean wines, grapes are tighter than previous years. Additionally, the growing season was a bit cooler than normal and harvest is expected to be about 10 days behind last year. This year's growing season should produce some intense and complex wines.

### Curico Valley:

The Curico Valley, known as the "Heart of the Chilean wine industry," and will produce some intense grapes this year. One of the steps that were put into place when cultivating this year's crop was the pruning the vines later in order to delay the plants from maturing. Our growers started pruning Chardonnay around October 1st and Cabernet Sauvignon around September 20th. This was done to help reduce the risks associated with seasonal frosts and this tactic definitely paid off as the grapes look excellent

### Colchagua Valley:

The Colchagua Valley is known for hearty red wines, such as Carménère, Cabernet Sauvignon, Cabernet Franc, and Syrah. It is located 100 miles south of Santiago, and is an ideal growing region for bold grapes. It is a little cooler than Curico Valley, but it still remains a Mediterranean climate. Colchagua is a great place for growing intense wine grapes that make complex and palate pleasing wines.

### YEAST SUGGESTIONS:

- o Cabernet: CSM - Diminishes vegetal character and brings out fruitier characteristics. Works with grapes 22Brix and up.
- o Malbec: D254: Brings out bright fruit flavors and complexity such as berry, plum, and mild spice.
- o Carmenerere: D254: Brings out bright fruit flavors and complexity such as berry, plum, and mild spice or BDX: Promotes soft tannins, secures color, and ferments at low heat.
- o Chardonnay: QA23: Promotes apple and pear notes or VIN13: Heightens pineapple and tropical notes
- o Sauvignon Blanc: R2: Promotes fruity and floral notes or 71B: Brings out grapefruit notes and other tropical fruits or QA23: Promotes apple and pear notes or VIN13: Heightens pineapple and tropical notes



WWW.JUICEGRAPE.COM

# Musto Wine Grape Company LLC.

*Bringing you the most up to date harvest information!*



## SOUTHERN HEMISPHERE 2017 HARVEST: CHILE

### Grapes Available from Chile:

Carmenere,  
Cabernet Sauvignon  
Cabernet Franc  
Malbec  
Merlot  
Petite Verdot,  
Pinot Noir  
Syrah,  
Chardonnay  
Pinot Grigio  
Sauvignon Blanc  
Viognier

### Juices Available from Chile:

Carmenere  
Cabernet Sauvignon  
Cabernet Franc  
Cabernet/Merlot Blend  
Malbec  
Merlot  
Petite Verdot  
Pinot Noir  
Syrah  
Chardonnay  
Pinot Grigio  
Sauvignon Blanc  
Viognier

### Fresco Juices Available from Chile:

Cabernet Sauvignon  
Carmenere  
Merlot  
Malbec  
Chardonnay  
Sauvignon Blanc  
Viognier  
Chardonnay/Semillon Blend

### WINEMAKER SPOTLIGHT INTERVIEW WITH MANUELA ASTABURUAGA:

#### How did you get started winemaking?

I'm the 5th generation viticulturist in my family so I was born between tanks and vineyards. When we were kids we played hide and seek in the tanks of the winery and we rode a bicycle among the vineyards.

When I finished the school, I decided to study Agriculture because I love the nature and live in the countryside, then in my last year of university I went to Australia to do my first vintage and I loved it. After I started to work with my family and I decided to go to France to do a Master in viticulture and Oenology.

What I love the most about Oenology is that most of the time there is a family tradition behind it. In my case my father founded the company Viña Correa Albano in 1991 but my grandfather, great grandfather, ... also had their own winery Viña Astaburuaga.

#### Who were your wine mentors?

My mentors were my father and grandfather. My grandfather was one of the first to broker of wine in Chile and one of the first to export wines. We also have photos of the first exportation where you can see the boats with tanks full of wines.

I really don't pay attention to the winemakers. I love to taste different wines from different wineries, valleys and countries, but I never pay attention who was the winemaker, for me is a team job.

Read more at [blog.juicegrape.com](http://blog.juicegrape.com)...

[sales@juicegrape.com](mailto:sales@juicegrape.com)

**WE ARE TAKING PRE-ORDERS NOW! CALL  
OR EMAIL US AT 877.812.1137 OR  
[SALES@JUICEGRAPE.COM](mailto:SALES@JUICEGRAPE.COM)**

**MUSTO WINE GRAPE  
COMPANY LLC**



## SOUTHERN HEMISPHERE 2017 HARVEST: SOUTH AFRICA

### Harvest Information:

With widespread drought conditions continuing in the Western Cape wineries and viticulturists are predicting a much smaller 2018 crop compared to 2017 - and possibly the smallest since 2005. Despite the fact that the 2018 harvest might be much smaller, vineyards are in a very good condition due to frequent rainfall in October and November, as well as cooler weather up to the end of November. Vineyard growth is generally good and there have been no noteworthy occurrences of fungal diseases or pests thus far. All vineyard preparation is completed with only canopy management left to break out excessive leaves to allow optimal filtered light to reach the ripening bunches.

### Pinotage:

**REEDEKLOOF**  
The estate we source from in the Bredekloof received the Novare Trophy for South Africa's top wine estate for two consecutive years, as well as the competition's trophy for South Africa's top terroir producer. This wine award honours the wines which truly portray South Africa's different wine growing areas. The competition was created to define the various terroir types of the Cape.

Located in the upper slopes of the Breede River Valley at 820 - 1148ft above sea level, winters are cold with occasional snow until late in Spring.

Temperatures during spring are low resulting in slower ripening. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The grapes coming to the US are planted in deep gravel, stony soil. The Pinotage produced on the estate is intensely perfumed with cedar-toned plums and dark berries, backed by a smooth-textured tannin structure.

**OLIFANTSRIVER: PIEKENIERSKLOOF**  
The mountain vineyards of Piekenierskloof are known to produce outstanding grapes. Sourced from 20 year old dryland bush vines at an altitude of 1969ft, with extreme temperatures and a mix of sandstone and shale soils, these elements blend together to produce a terroir that guarantees each vintage is an icon in the making. You can expect varietal characteristics that include ripe black plum fruit with violets and black pepper.

### Products Available from South Africa:

- **Grape Varieties:** Pinotage, Cabernet Sauvignon
- **Juice Varieties:** Shiraz, Merlot, Pinotage, Cabernet Sauvignon, Semillon, Chardonnay, Pinot Grigio, Chenin Blanc, Sauvignon Blanc

### YEAST SUGGESTIONS

Pinotage: *BM4x4*: A very reliable yeast. It helps increase color and palate length or *D80*: Increases mouthfeel and tannin integration



**WE ARE TAKING PRE-ORDERS NOW! CALL OR EMAIL US AT 877.812.1137 OR SALES@JUICEGRAPE.COM**





## SOUTHERN HEMISPHERE 2017 HARVEST: SOUTH AFRICA

### **Cabernet Sauvignon & Syrah:**

The Syrah and Cabernet Sauvignon comes from two sought after wards in Stellenbosch, one with sandy soils and gentle slopes cooled by the ocean breeze and the other an enchanting valley with steep north westerly facing slopes.

### **STELLENBOSCH: POLKADRAAI**

Polkadraai specifically is known for its solidly structured red varieties. Its powerful yet elegant wines owe in large part to a mesoclimate that's cooler than surrounding areas. The vineyards we source from are graced by the ocean breezes of False Bay to the south and have predominantly sandy soils.

The Cabernet Sauvignon clone is CS163 (of German origin with good production and suited to warmer areas with lower soil potential) and wines produced from these

vineyards show elegant tannin structure and fresh acidity with typical rich dark fruit flavours of blackcurrant and black cherry.

The Syrah clone is SH22 (of South African origin selected for good quality and production, also smaller berries). Wines from these vineyards are typically deep ruby colour with vibrant red fruit flavours and varietal spice notes are often expressed as star anise and green peppercorn notes.

### **STELLENBOSCH: DEVON VALLEY**

This boutique estate with vineyards against the valley slopes has richer Oakleaf and Tukululo soils and the benefit of warm ripening temperatures that come with vineyards situated in a valley.

The Cabernet Sauvignon clone is CS359 (of South African origin and selected for good quality grapes) and the estate wine from these

grapes show classic full ripe Cabernet Sauvignon characteristics of deep red ripe fruit, notes of cassis and delicate mint and eucalyptus characters adding complexity.

The Shiraz clone is SH21 (South African selection selected for good quality grapes and small berries) and vinified grapes produce wine with an intense ruby red, rich concentrated colour and flavours of wild berries and raspberries with hints of pepper.

## **YEAST SUGGESTIONS**

Cabernet Sauvignon: D254 : Brings out bright fruit flavors and complexity such as berry, plum, and mild spice.

## **SPRING BOOTCAMP WINEMAKING CLASSES**

Musto Wine Grape Company is pleased to announce the start of our 8 week class for beginner winemakers in the art and science of making wines This course offers each student the opportunity to experience hands-on winemaking and to produce their own five gallons of wine by the end of the semester.

Spring Bootcamp Class Dates:

South Africa: April 7th

South America: May 19th

*Below is a syllabus for this class:*

- Introduction to camp, equipment, supplies, sanitizing
- Measuring and adjusting sugar, PH, acid
- Red wine making – step by step
- Nutrients – goferm, dap, Fermaid O, Fermaid K
- White wine making – step by step
- Yeast – selection, rehydration
- Malc - co inoculation, sequential, post inoculation, measuring
- Measuring and adjusting SO2, basic wine faults
- Storage vessels – carboys, tanks, barrel
- Oak alternatives – chips, staves, powder, cubes
- Blending using persons square
- Making Port
- Tannins – types, bench testing, additions
- Residual sugar – adjusting, measuring, sorbate, sterile filtering
- Bottles, corks, labels