

Badsberg Special Late Harvest 2004

Colour: Straw coloured.

Nose: Raisins, Muscat, floral overtones.

Palate: A smooth, full round wine with excellent balance.

variety : Muscat dAlexandrie | Hanepoot, Chenin Blanc

winery : Badsberg Wine Cellar

winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

wine of origin : Rawsonville

analysis : **alc** : 12.7 % vol **rs** : 46.3 g/l **pH** : 3.82 **ta** : 6.4 g/l

type : White **style** : Semi Sweet **body** : Full **taste** : Fruity

pack : Bottle **closure** : Cork

Veritas 2004 - Bronze

in the vineyard : Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Sand, rock

Trellis system: Bush Vine

Irrigation: Sprinklers

about the harvest: The grapes were harvested end of March at 28° Balling.

Yield: 5 tons/ha

in the cellar : Contact on the skin for 12 hours. Fermented @ 13°C for ± 3 weeks and stopped at the desired sugar level.

Filtration & bottling.

