

De Krans Reserve Muscat 2004

Michelangelo Awards 2005 - Gold Medal

Golden-green colour, with good muscat and citrus flavours, as well as some lychees and herbs. Excellent balance on the taste - definitely not too sweet or cloying. Lovely lingering aftertaste.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : De Krans Wines

winemaker : Boets & Stroebel Nel

wine of origin : Klein Karoo

analysis : alc : 15.5 % vol rs : 165.0 g/l pH : 3.1 ta : 4.6 g/l

type : Fortified **style :** Sweet **body :** Medium **wooded**

pack : Bottle

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ageing : Will mature very well.

in the vineyard : Picked from 19 year old vines, with relative low yields (less than 10t/ha) at 25° Balling. Pick before too many raisins " want intense muscat flavours, but as little raisins as possible.

in the cellar : Picked from 19 year old vines, with relative low yields (less than 10t/ha) at 25° Balling. Pick before too many raisins " want intense muscat flavours, but as little raisins as possible.

