

Badsberg Vin Doux 2005

Silver - Michelangelo International Wine Awards 2005

Silver - Veritas 2005

Seal of Approval - Swiss International Air Lines Wine Awards 2006

Colour: White with greenish tint.

Nose: Muscat, floral overtones.

Palate: Crisp, fresh Muscat flavours.

variety : Muscat dAlexandrie | 100% Hanepoot

winery : Badsberg Wine Cellar

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

wine of origin : Rawsonville

analysis : alc : 10.59 % vol rs : 50.7 g/l pH : 3.47 ta : 7.4 g/l

type : Sparkling

pack : Bottle **closure** : Cork

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Best Value 2005 - WINE MAGAZINE

in the vineyard : Climate: Mediterranean

Rainfall: 800mm - 1000mm per year

Soil: Deep sand

Trellis system: Extended Perold

Irrigation: Micro

about the harvest: The grapes were harvested middle of March at 23° Balling.

Yield: 15 tons/ha

in the cellar : Contact on the skin for 4 hours. Fermented @ 13°C for ± 14 days and stopped at the desired sugar level.

Carbonated during bottling.