

Avondale Muscat Rouge 2003

Sweet strawberry flavours lure you into thinking it is a semi-sweet wine, yet under the abundant fruitiness lurks a refreshing acidity. Perfect for the "stoep" or terrace this summer. Keep a sufficient stock and have some chilled ones ready in the fridge.

Serve as a "muscatini" cocktail at sundown. The wine is chilled and served with crushed ice in a martini glass. Garnish with a mint leaf or rose petal. Be smart!

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 16.88 % vol rs : 196.5 g/l pH : 3.36 ta : 4.1 g/l

type : Fortified

pack : Bottle

ageing : Always pleasant and drinkable, yet this is the kind of wine that you may want to buy and keep to celebrate your favourite offspring's 18th birthday.

in the vineyard : 18-year-old vines.

Yield of 4 tons per hectare.

Small berries which give extra concentrated juice and wine.

about the harvest: The grapes were hand-picked at 25° Balling from 18-year-old vines at a crop level of 4 tons/hectare (1,8kg /vine).

in the cellar : After de-stemming and crushing the must was cold soaked at 10°C for 3 days, with 2 punch downs per day. A gentle pressing was followed by settling of 48 hours at 5°C. After racking, the must was fortified and left to settle for 6 months.