

Avondale Muscat Blanc 2004

Full-bodied and sweet with opulent honey, lemon rind and litchi flavours. These are complemented by a luscious cream honeyed mouth. The wine is bottled sunlight.

Serve as a "muscatini" at sundown. The wine is chilled and served with crushed ice in a martini glass. Garnish with an orange rind or a slice of lemon. Be smart!

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : **alc** : 17.58 % vol **rs** : 202 g/l **pH** : 3.23 **ta** : 4.9 g/l

type : Fortified

pack : Bottle

ageing : Drink now, but this will outlive most mortals.

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 26° Balling from 18-year-old vines at a crop level of 4 tons per hectare.

in the cellar : After de-stemming and crushing, the must was left to cold soak at 10°C for 3 days with 2 daily punch-downs. 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.