

## Bianco Semi Sweet Muscat 2005

A zesty semi sweet that burst with fruity flavours and honey undertones.

**variety** : Muscat dAlexandrie | 100% Muscat dAlexandrie

**winery** : De Heuvel Wine Estate

**winemaker** : Toni Bianco

**wine of origin** : Tulbagh

**analysis** : **alc** : 11.68 % vol **rs** : 23.8 g/l **pH** : 3.68 **ta** : 6.1 g/l **va** : 0.48 g/l **so2** :  
88 mg/l **fso2** : 24 mg/l

**type** : Dessert **style** : Semi Sweet

**in the vineyard** : Supplier: Elands Kloof

Appellation: Coastal Region

Area planted: 20 ha

Age of vines: 12 years

Rootstock: R99

Soil: Leam

Trellis system: Double Perold

Irrigation: Drip

Vine density: 3,000 / ha

Climate: Mediterranean

**in the cellar** : Crushing/Destemming: Destemmed / crush

Tanks (type): Stainless Fermenter

Fermentation protocol (vessel, temp, duration): Tank 25-28°C, 10 days

Malolactic (y/n): No

Lees contact / battonage: 14 Days

Barrel ageing (oak type, % of blend, duration): No

Other method of oak maturation (chips, etc.): No

Fining: Bentonite

Filtration: Sterile

Stabilisation: Cold