

Badsberg Hanepoot Jerepigo 2005

2007 Michelangelo International Wine Awards - Gold Medal

Veritas 2006 - Gold

2006 Michelangelo International Wine Awards - Silver Medal

Colour: Golden colour

Nose: Full, ripe Muscat and raisons

Palate: Full Muscat flavours with a good balance between acid, sugar and alcohol

Made from specially selected Hanepoot grapes, this wine is suited to desserts. It can also be enjoyed after. Try it on crushed ice with a piece of lemon as a thirst quencher.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Badsberg Wine Cellar

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

wine of origin : Worcester

analysis : alc : 15.64 % vol rs : 207.0 g/l pH : 3.26 ta : 5.4 g/l

type : Fortified **style :** Sweet **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

2007 Michelangelo International Wine Awards - Gold Medal

Veritas 2006 - Gold

2006 Michelangelo International Wine Awards - Silver Medal

in the vineyard : Terroir:

Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Deep sand

Trellis system: Extended Perold

Irrigation: Micro

about the harvest: Harvesting conditions:

When: End of March

25° Balling

Ton/ha: 12