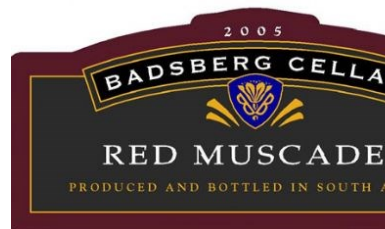


## Badsberg Red Muscadel 2003

Classwinner - Worcester Youngwine Show 2003  
Gold - Muscadel Association of SA 2004  
Silver - Michelangelo International Wine Awards 2004  
Dubble Gold - Veritas 2004  
Gold - Michelangelo International Wine Awards 2006  
Colour: Light red.  
Nose: Muscat, raisins.  
Palate: Sweet Muscat, ripe raisons, lingering aftertaste.



**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** : Rawsonville  
**analysis** : alc : 15.94 % vol rs : 219.0 g/l pH : 3.6 ta : 5.0 g/l  
**type** : Dessert  
**pack** : Bottle **closure** : Cork

Classwinner - Worcester Youngwine Show 2003  
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Dubble Gold - Veritas 2004  
Gold - Michelangelo International Wine Awards 2006

**in the vineyard** : Climate: Mediterranean  
Rainfall: 800mm – 1000mm per year  
Soil: Sand, deep rock  
Trellis system: Perold  
Irrigation: Overhead

**in the cellar** : Contact on the skin for 48 hours.  
Fortified.  
Filtering and bottling.

### Badsberg Wine Cellar

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