

Saronsberg Muscat de Frontignan 2007

The wine has a deep, golden straw colour with floral, muscat, dried peach and litchi flavours. The body is full, sweet without becoming cloying. It is rounded off with a good acid balance.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 16.50 % vol rs : 195 g/l pH : 3.10 ta : 4.50 g/l va : 0.10 g/l so2 :
110 mg/l fso2 : 35 mg/l

type : Dessert

pack : Bottle **closure :** Cork

in the vineyard : Cultivar: Muscat de Frontignan

Clones: Unknown

Age: 20 years

Soil: Boulder-strewn river terraces.

about the harvest: Harvest: 8/3/2007

Yield: 2 ton/ha

Balling: 25,3Â° B

pH: 3.65

Total acid: 5,9 g/l

The grapes were picked by hand in the early morning hours.

