

Avondale Reserve Muscat Blanc 2006

Attractive, crystal golden hue with intense flavour of litchi, lime and even some marzipan. Beautiful balance of flavour sweetness and body leave your tastebuds screaming for more. Finishes nice and clean, nothing sticky but the awesome flavour of Muscat.

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 | Muscat de Frontignan

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 15.54 % vol rs : 170 g/l pH : 3.8 ta : 3.24 g/l va : 0.28 g/l

type : Dessert **style :** Sticky **body :** Full

pack : Bottle **closure :** Cork

ageing :

Ageing will never be a problem, but finding the will and strength to resist is an altogether different story ... well, a tough one!

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 20 year old vines - some of the oldest vines on the farm.

Yield of 4 tons per hectare

Small berries which give super concentrated juice and wine.

about the harvest:

The Muscat grapes were picked at 28 degrees balling, de-stemmed and left on the skins until fermented set in naturally.

in the cellar : Between 2 and 4° Balling were fermented out before the juice was fortified on the skins. Then the wine was pressed, settled and aged.

