

## Avondale Reserve Muscat Rouge 2006

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Sweet strawberry flavours and alluring rosewater aromas.

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!

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**variety :** Muscat de Frontignan | Muscat de Frontignan

**winery :** Avondale Farm

**winemaker :** Bertus Albertyn

**wine of origin :** Coastal

**analysis :** alc : 16.09 % vol    rs : 203 g/l    pH : 3.35    ta : 4.2 g/l

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

**pack :** Bottle    **closure :** Cork

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### ageing :

Always pleasant and drinkable. Yet this is the kind of wine that you buy and keep to celebrate your favourite offspring's 18th birthday - it will last forever if matured under perfect conditions!

### 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 grapes were hand picked at 25° B from 20-year-old vines at a crop level of 4 tons/hectare (1,8kg /vine).

