

## Avondale Reserve Muscat Rouge 2004

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Bright and sweet strawberry flavours and alluring rose petal aromas to mesmerize you.

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 : 18.00 % vol    rs : 196.5 g/l    pH : 3.36    ta : 4.1 g/l

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

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

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### **ageing :**

This will keep forever if matured under optimum circumstances.

### **in the vineyard :** Viticulturist: Johnathan Grieve

Vineyards: 19 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 18-year-old vines at a crop level of 4 tons/hectare (1,8kg /vine).

### **in the cellar :**

After de-stemming and crushing the fruit the must was left to cold soak at 10°C for 3 days with 2 daily punch downs. A gentle pressing was followed by a settling of 48 hours at 5°C. After racking, the must was fortified and left to settle for 6 months.