

Roodezandt Special Late Harvest 2007

The 2006 Special Late Harvest is a natural sweet wine with typical White Muscadel varietal character. It is a well balanced elegant wine with floral, fruity bouquet. The Special Late Harvest is a blend between White Muscadel and Chenin blanc.

Serve chilled with chicken, fish or Italian food.

variety : Muscat dAlexandrie | Muscat dAlexandrie, Chenin Blanc

winery : Roodezandt Wines

winemaker : Christie Steytler/Elmo du Plessis

wine of origin : Robertson

analysis : alc : 11.0 % vol rs : 47.50 g/l pH : 3.25 ta : 6.0 g/l va : 0.21 g/l so2 :
163 mg/l fso2 : 42 mg/l

type : Dessert **style :** Sweet

pack : Bottle **closure :** Cork

ageing : To enjoy this wine at its best, consume within 2 years of purchase. Once open, consume within 2 days.

