

## Badsberg Special Late Harvest 2008

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Colour: Straw coloured

Nose: Raisins, muscat with floral overtones

Palate: Smooth, Full round. Excellent balanced

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**variety** : Muscat dAlexandrie | Hanepoot, Chenin Blanc

**winery** : Badsberg Wine Cellar

**winemaker** : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

**wine of origin** : Breedekloof

**analysis** : **alc** : 13.0 % vol **rs** : 50.9 g/l **pH** : 5.58 **ta** : 5.9 g/l

**type** : White **style** : Semi Sweet **body** : Full **taste** : Fruity

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

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2009 Michelangelo International Wine Awards - Silver

2008 Michelangelo International Wine Awards - Gold

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**in the vineyard** : Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Rock, sand

Trellis system: Bush Vine

Irrigation: Sprinkle

**about the harvest**: When: End of March

28° Balling

Ton/ha: 5

**in the cellar** : Contact on the skin for 12 hours. Fermented at 13°C for ± 3 weeks and stopped at the desired sugar level. Filtration and bottling.

