

Eaglevei Muscat d'Alexandrie 2008

This golden fortified wine has delicious honey, Muscat and fresh fruit salad flavours.

Drink as an aperitif or with desert. Excellent with cheese and biscuits. Guaranteed to make sour people sweet and cold people warm.

variety : Muscat d'Alexandrie | 100% Muscat d'Alexandrie

winery : Eaglevei Wines - CLOSED

winemaker : Maria le Roux

wine of origin :

analysis : alc : 15.5 % vol rs : 200 g/l pH : 3.62 ta : 5.49 g/l

type : Fortified **style** : Sticky **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Drink now or within 10 years from harvest. The colour may darken and the taste will only improve!

in the vineyard : The wine was made with sun-ripened Muscat (locally known as Hanepoot) grapes grown in the Breede River Valley.

*Muscat d'Alexandrie is a white **wine grape** that is a member of the **Muscat family** of **Vitis vinifera**. It is considered an "ancient vine", and wine experts believe it is one of the oldest genetically unmodified vines still in existence.*

in the cellar : The grapes were de-stemmed and crushed into an open fermenter and left overnight at a low temperature so that all the delicious honey, Muscat and fresh fruit salad flavours that are locked in the grape skins could be extracted. The grapes were pressed the following day and fermentation was stopped by adding a blend of young brandy spirits and grape spirits to the juice. It was then filtered and bottled to assure a fresh but light Muscat that is a wonderfully versatile drink.

