

Avondale Muscat Blanc 2007

Attractive, crystal golden hue with intense flavour of litchi, lime and even some marzipan. Beautiful balance of flavour sweetness and body leave your tastebuds screaming for more. Finishes nice and clean, nothing sticky but the awesome flavour of Muscat.

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!

variety : Muscat de Frontignan | Muscat de Frontignan (Blanc)

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 16.0 % vol rs : 199.8 g/l pH : 3.68 ta : 3.5 g/l

type : Dessert **style :** Sweet **wooded** **organic**

pack : Bottle **closure :** Cork

ageing : Ageing will never be a problem, but finding the will and strength to resist is an altogether different story... well, a tough one!

in the vineyard : Vineyards: 20 year old vines - some of the oldest vines on the farm.

Yield: 4 tons per hectare

Viticulturist: Johnathan Grieve

about the harvest: The Muscat grapes were picked at 28 ° Balling. Small berries which give super concentrated juice and wine.

