

Roodezandt Special Late Harvest 2011

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 d'Alexandrie | 50% Chenin Blanc, 50% Muscat d' Alexandrie,

winery : Roodezandt Wines

winemaker : Christie Steytler / Jean du Plessis

wine of origin : Robertson

analysis : alc : 12 % vol rs : 47.5 g/l pH : 3.25 ta : 6.0 g/l so2 : 163 mg/l fso2 : 42 mg/l

type : Dessert **style :** Sweet **body :** Medium **taste :** Fruity

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

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

in the vineyard : Soil: Soft Red Karoo, Warm and Sunny days, Cool evenings

about the harvest: Machine Harvested, End of February

