

Ostrich Landing Muscat 2012

Very pale straw coloured hue, semi sweet wine with deliciously vibrant aromatics that infuse billowing aromas rose petal and ripe fruit.

Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal, particularly aromatic curries and spicy Thai dishes.

variety : Muscat d'Alexandrie | 100% Hanepoot (Muscat d'Alexandrie)

winery : Overhex Wines

winemaker : .

wine of origin : Western Cap

analysis : **alc** : 12.5 % vol **rs** : 20.0 g/l **pH** : 3.3 **ta** : 6.0 g/l

type : Dessert **style** : Semi Sweet

pack : Bottle **closure** : Cork

about the harvest: March - April

in the cellar : Cold skin maceration was carried out for twenty four hours, juice then fermented in stainless steel tanks for three weeks at 12°C.

Wine was left on the gross lees where batonage was applied for a week. Wine was then rack and left on the fine less till right before bottling.

