

Lutzville Muscadel 2010

Pale gold in colour with aromas of peaches, apricots and honey. Lusciously sweet, the palate is full with orange peel, honey, lychee and a delicious long finish.

Serve chilled, with fruity deserts or simply with ice before or after dinner.

variety : Muscat dAlexandrie | 100% Muscadel

winery : Lutzville Vineyards

winemaker : Gideon Theron

wine of origin : Lutzville Valley

analysis : alc : 15.5 % vol rs : 225 g/l pH : 3.29 ta : 5.0 g/l va : 0.37 g/l so2 : 149 mg/l

type : Fortified **style :** Sweet **body :** Full **taste :** Fragrant

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

ageing : Enjoy now

in the vineyard : This White Muscadel is hand selected from specific vineyards in the Lutzville Valley by our cellar master, Gideon Theron. The grapes are left to mature on the vines for a longer period to develop complex flavours and increase the sugar level.

about the harvest: Once the grapes reach their optimum ripeness, the whole bunches are harvested

in the cellar : The grapes were gently pressed at the cellar. Only the best quality free run juice is used to make this wine. The juice is left unfermented to retain its aromatics and stabilised through cooling and gentle filtration before clear brandy is added to fortify the wines. After fermentation, the wines are left to rest for 3 months in stainless steel tanks before being bottled.

