

Bakenskop White Muscadel 2004

Veritas 2003 - Bronze

Honey flavour on nose. Full ripe muscadel grapes on palate. Golden colour. This dessert wine can be enjoyed as an aperitif over crushed ice, or as an ideal accompaniment to cheese platters and spicy food. Well suited for a cold winters night by the fireplace. Serve chilled.

variety : Muscat de Frontignan | 100% Muscadel

winery : Jonkheer

winemaker : Erhard Roothman

wine of origin : Breede River

analysis : alc : 17.19 % vol rs : 1.3 g/l pH : 3.78 ta : 4.7 g/l va : 0.22 g/l so2 :
118 mg/l fso2 : 19 mg/l

type : Fortified

Swiss International Air Lines Awards 2004 - Seal of Approval

The South African Trophy Wine Show 2002 - Gold

Muscats of the World 2002 - Gold



about the harvest: Handpicked full ripe muscadel grapes.