

Avondale Muscat Blanc 2001

Veritas 2003 - Double Gold

Michelangelo International Wine Awards 2003 - Gold

Seductive straw hue - bottled sunshine. Full bodied and sweet. Dried fruit, raisin flavours with hints of orange blossom. Ideal with an assortment of cheeses, try Camembert and green fig.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 16.14 % vol rs : 239 g/l pH : 3.79 ta : 3.0 g/l va : 0.41 g/l

type : Fortified

pack : Bottle

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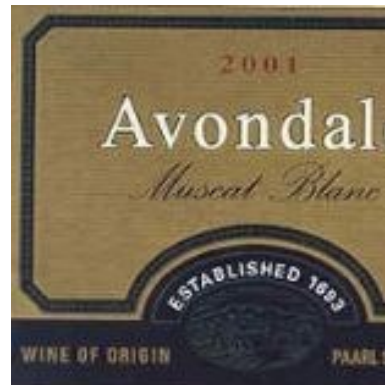
Veritas 2002 - Silver

Muscat du Monde 2002 - Silver

The South African Trophy Wine Show 2002 - Bronze

Veritas 2001 - Silver

Veritas 2000 - Gold



ageing : Drink now, but will improve over the next decade.

in the vineyard : Clones: 101-14 Mgt

Soil: Medium deep rocky Kroonstad & Pinedene

Trellising: Perold

about the harvest: The grapes were harvested by hand at 30°Balling.

in the cellar : Crush: Yes

Skin contact: 48 hours at 12°C

Settling: 48 hours at 10°C

Fortification: Fortified to 16.5 % vol alcohol. Left on fine lees for 3 months stirring weekly.

Bottling: Sterile filtration

Bottle: 500ml Premiere