

Magaliesburg Natural Sweet White NV

This soft refreshing natural sweet wine reflects the fruity aromas and flavours of guava and granadilla and ends in a crisp, clean finish.

Enjoy with lighter meals like pasta, pizza, smoked salmon and salads.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Muscat d' Alexandrie

winery : Overhex Wines

winemaker : Willie Malan and Ben Snyman

wine of origin : Western Cape

analysis : alc : 9.0 % vol rs : 45.0 g/l pH : 3.4 ta : 5.5 g/l

type : White **style** : Sweet **body** : Light **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

2012 Veritas Wine Awards - Bronze Medal

ageing : Enjoy now.

about the harvest: March - April

in the cellar : Cold skin maceration was carried out for twelve hours on the Muscat and six hours on the Chenin Blanc grapes, the free run juice was then fermented in stainless steel tanks for three weeks at 12°C. The wine was left on the gross lees where batonnage was applied for a week. The wine was thereafter racked and left on the fine lees till right before bottling. The wine was sweetened with Chenin Blanc juice.

