

Avondale Muscat Rouge 2001

Full-bodied velvety mouth and a melange of raisins and chocolate berries - decadent delight.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 16.14 % vol rs : 259 g/l pH : 3.58 ta : 4.5 g/l va : 0.6 g/l

type : Fortified

pack : Bottle



ageing : A wine that can be enjoyed now or cellared for an indefinite time.

in the vineyard : Clones: 101-14 Mgt

Soil: Gravelly medium deep, Escourt/Pinedene

Trellising: Perold

about the harvest: The grapes were picked by hand at 32° Balling.

in the cellar : Crush & Destem: Yes

Skin contact: 14°C for 48 hours and then pressed.

Settling: 48 hours at 10°C

Barrel Maturation: 70% fortified straight after pressing and left in stainless steel tanks. 30% fermented in new French oak barrels for 3 months.

Filtration: After blending the barrel fermented and tank stored volume together it was protein and cold stabilised, followed by a coarse sterile filtration.

Bottling: 0,2 micron sheet filtration, push-in cork stoppers, 500ml Premiere Saver glass bottle.