

Angels Tears Moscato 2019

This deliciously fruity white wine made from Muscat D'Alexandrie grapes, expresses upfront succulent stone fruits, litchi and citrus notes with hints of floral and spiciness on the nose and palate. This fruity Moscato is made to be an easy drinking and well- balanced wine that can be enjoyed at every occasion.

A perfect wine to enjoy with a summer picnic. Serve this natural sweet wine with lightly spiced Indian or Asian style dishes and fresh fruit salads.

variety : Muscat d'Alexandrie | Muscat d'Alexandrie

winery : Grande Provence Heritage Wine Estate

winemaker : Thys Smith

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 29 g/l pH : 3.70 ta : 5.0 g/l

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

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

Angels Tears got its unusual name from a legend that began in a small town, Freinet, in France in the 18th century, when the grape harvest produced an outstanding vintage that was especially fragrant and ambrosial. Word spread afar, and legend has it angels stole into the village cellars by night and, upon touching the wine to their lips, wept tears of joy. The very same legend continues to this day at Grande Provence, home of Angels Tears. Here a French Huguenot family planted the first vines imported from France in 1694. The first batch of Angels Tears wines was produced in 1992 from Muscat d'Alexandrie grapes.

in the cellar : This heavenly, natural sweet wine was made from a 28-year old Muscat d' Alexandrie vineyard, one of the first grape varieties to be planted on Grande Provence Heritage Wine Estate. The grapes are hand harvested and brought into the cellar where they are gently destemmed and then pressed. Tank fermentation takes up to 2 weeks at a temperature of 13°C. At a specific point and taste our winemaker will stop the fermentation process to create this succulent, natural sweet wine.

