

Zevenwacht Vine Dried Muscat Blanc NV

Complex and intense with aromas of apricot, citrus marmalade and ginger spice and hints of lavender and litchi. The palate has a luscious mouthfeel with flavours of peach, apricot, citrus zest and a tangy finish.

Will go perfectly with a classic tarte Tatin or crème brûlée, also Roquefort or Stilton cheese.

variety : 0 | 100% Muscat Blanc

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin :

analysis : alc : 13.85 % vol rs : 137.5 g/l pH : 3.76 ta : 6.6 g/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity wooded

pack : Bottle **size :** 375ml **closure :** Cork

in the vineyard : The vineyard is situated on a South-West facing slope with a North-South row direction for optimal sun exposure and flavour development.

in the cellar : The grape stem or rachis was pinched with pliers and allowed to hang on the vine, naturally concentrating all the sugars and flavours in the berries. The juice was pressed to barrel and allowed to ferment spontaneously. The wine is a blend 73% 2023 vintage aged in oak for 22 months and 27% 2024 vintage aged for 10 months in barrel.



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za

