

## Avondale Muscat Blanc 2002

Slightly lighter and less sweet than previous vintages, with opulent honey, lemon rind and litchi flavours complemented by a luscious cream honeyed mouth, bottled sunlight.

**variety** : Muscat de Frontignan | 100% Muscat de Frontignan

**winery** : Avondale Farm

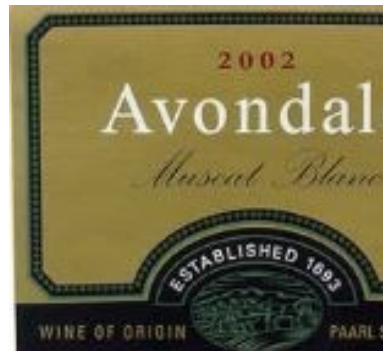
**winemaker** : Dewaldt Heyns

**wine of origin** : Coastal

**analysis** : **alc** : 17.05 % vol   **rs** : 184 g/l   **pH** : 3.53   **ta** : 4.02 g/l   **va** : 0.30 g/l

**type** : Fortified

**pack** : Bottle



**ageing** : Drink now or keep well past 2010. Muscadels are well known for their longevity. Aging results in a more complex, balanced wine if you can bear to wait.

**about the harvest**: The grapes were hand selected at 24° Balling from 16-year-old vines at a crop level of 4 tons/hectare (1,25kg /vine).

**in the cellar** : After destemming and crushing the must was left to cold soak at 10° C for 3 days with 2 daily punch downs. A gentle pressing followed after which the juice was allowed to settle for 48 hours at 5°C. The juice was fortified after a racking and left to mature on the fine lees for 12 months. A bentonite fining and fine sheet filtration preceded bottling on 17 June 2003.