

Avondale Muscat Rouge 2002

Michelangelo International Wine Awards 2003 - Gold

Rich grape like sweetness with subtle oak. Raisins and chocolate elements complements the full-bodied sweetness.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 17.16 % vol rs : 16.0 g/l pH : 3.30 ta : 4.3 g/l va : 0.12 g/l so2 :
131 mg/l fso2 : 54 mg/l

type : Fortified

pack : Bottle

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ageing : Drink now or keep up to 2010.

about the harvest: The grapes were hand picked on 6 February 2002 at 25° Balling from 12-year-old vines at a crop level of 6 tons/hectare (1,8kg /vine).

in the cellar : After destemming and crushing the fruit the must was left to cold soak at 10°C for 3 days with 2 daily punch downs. A gentle pressing followed by settling for 48 hours at 5°C. After racking, the must was fortified and left to settle for 6 months when a 9% barrel fermented portion was blended back. A bentonite fining with a fine sheet filtration preceded bottling on 22 November 2002.

