

## Bianco Dry Muscat 2004

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**variety** : Muscat dAlexandrie | 100% Muscat dAlexandrie

**winery** : De Heuvel Wine Estate

**winemaker** : Toni Bianco

**wine of origin** : Tulbagh

**analysis** : alc : 12.5 % vol   rs : 5.0 g/l   pH : 3.14   ta : 5.5 g/l   va : 0.27 g/l   so2 : 86 mg/l   fso2 : 36 mg/l

**type** : White   **style** : Dry   **body** : Medium

**pack** : Bottle

**ageing** : We will have to wait and see but do believe it will improve "that" if it can get better!

**in the vineyard** : Supplier: Elands Kloof

Appellation: Coastal Region

Area planted: 20 HA

Age of vines: 12 years

Rootstock: R99

Trellis system: Double Perold

Irrigation: Drip

Vine density: 3,000 / ha

Climate: Mediterranean

Soil: Leam

**about the harvest**: Date: Late March

Type: Picked by hand

Yield: 7 ton/ha

**in the cellar** : Crushing/Destemming: Destemmed and crushed

Tanks (type): Stainless

Fermentation protocol (vessel, temperature, duration): 25°C

Malolactic (y/n): No

Lees contact / battonage: 10 days

Barrel ageing: No

(Oak type, % of blend, duration)

Other method of oak maturation (Chips etc): No

Fining: Casein

Filtration: Bulk filter & sterile

Stabilisation: Cold stabilized

