



MOSCATO BLANCO SWEET WINE

Moscato Blanco or White Muscadell, is one of the oldest wine grapes in the world. Pleasant flavours are derived from different wine making methods, but with this specific sweet wine, a good concentration of Turkish Delight, peach, and raisins were achieved. This is a dessert wine which could always round off a delicious meal or enjoyed on its own.

VINTAGE: 2016

ORIGIN: Robertson

VARIETY: 100% Moscato Blanco

SOIL TYPE: Deep alluvial soil.

VINIFICATION

The grapes were harvested at 32 B which is easily achieved by this old 60 year vineyard. After crushing the grapes were left on its skins in an open fermenter and with the aid of a little bit of wine yeast, the fermentation process started. As soon as it reached the desired degree balling, alcohol were added to stop the fermentation. Without racking, the wine spend one year and 6 months on its lees. The end result : A concentrated sweetness full of the named tastes.

ANALYSIS

Alc: 16%

R.S: 196.6 g/l

pH: 3.34

TA: 5.2 g/l

BOTTLE SIZE

375ml

