

# ZANDVLIET

WINE ESTATE

## MUSCAT



*Cellarmaster's Notes:* Intense flavours of muscat, orange peel and rose petals with a hint of spice. This low alcohol (7.17%) wine bursts with intense flavours of apricots, orange peel and rose petals with hints of spice. These flavours follow through onto a smoothly balanced palate with a lingering aftertaste.

<i>Colour:</i>	Pale straw-gold
<i>Cultivar:</i>	100% Muscat de Frontignan
<i>Tons Per Hectare:</i>	8 ton/ha
<i>Terroir:</i>	Slope: Very gently, southerly Soil: Rocky, chalk rich Climate: Moderate summer, with low night temperatures, cold winter Wind: Cool south easterly (summer)
<i>Oenology:</i>	Cold soaked the skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Fermentation are stopped when require alcohol level of 8 is achieved.
<i>Maturation:</i>	Bottled freshly
<i>Analysis:</i>	Alc / Vol: 7.17 %, Acidity: 7,1 g/l pH: 3.13, Residual sugar: 88.5 g/l
<i>Case Size:</i>	6 x 750ml
<i>Bottle Barcode:</i>	600 5653 001 620
<i>Case Barcode:</i>	260 0565 3001 624

### FOOD PAIRING

Elevate your next dining experience. "I'd pair this Muscat with pan fried foie gras or a gooseberry and saffron crème brûlée"

### AWARDS & ACCOLADES

**GOLD WINE AWARDS** Gold - 2019  
**VITIS VINIFERA** Gold - 2018  
**VITIS VINIFERA** Gold - 2019  
**MICHELANGELO** Gold - 2018