

ZANDVLIET

WINE ESTATE

MUSCAT

CELLARMASTER'S NOTES

This low alcohol (8%) natural sweet wine burst with intense flavors of lychee, apricots, orange peel and rose petals with hints of spice. These flavors follow through onto a smoothly balanced palate with a lingering aftertaste.

FOOD PAIRING

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

COLOUR

Green with a pale straw-gold tint

CULTIVAR

100% Muscat de Frontignan

TONS PER HECTARE

8 ton/ha

TERROIR

Slope: Very gently, southerly

Soil: Rocky, chalk rich

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Cool south easterly (summer)

OENOLOGY

Cold soaked the skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Fermentation is stopped when require alcohol level of 8 is achieved.

MATURATION

Bottled freshly

ANALYSIS

Alc./ Vol: 8.5%, Acidity: 7.5g/ℓ

pH: 3.10, Residual sugar: 80.6 g/ℓ

CASE SIZE

6 x 750ml

BOTTLE BARCODE

600 5653 001 620

CASE BARCODE

2 600 5653 001 624

AWARDS & ACCOLADES

GOLD WINE AWARDS Gold - 2019

VITIS VINIFERA Gold - 2018

VITIS VINIFERA Gold - 2019

MICHELANGELO Gold - 2018

