

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.

Colour: Pale straw-gold

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 Juice withdrawn and skins lightly pressed.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 are stopped when require alcohol level of 8 is achieved.

Maturation: Bottled freshly

Analysis: Alc / Vol: 7.17 %, Acidity: 7,1 g/ℓ
pH: 3.13, Residual sugar: 88.5 g/ℓ

Case Size: 6 x 750ml

Bottle Barcode: 600 5653 001 620

Case Barcode: 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

2020 PLATTER'S WINE GUIDE awarded in 2019, 4 Stars

GOLD WINE AWARDS Gold - 2019

VITIS VINIFERA Gold - 2018

VITIS VINIFERA Gold - 2019

MICHELANGELO Gold - 2018