



Papillon

PAPILLON DEMI-SEC



CELLARMASTER'S NOTES:	Delightful fruity sparkling wine with turkish delight aromas and light floral tones.
STYLE:	A semi-sweet blended fruity sparkling wine
CULTIVAR:	100%White Muscadel
TONS PER HECTARE:	20 t/ha
AGE OF VINE:	15 Years old
SOILS:	White Muscadel – well drained alluvial sand / stone
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Harvesting is done by hand & machine. Advantage of the machine is that harvesting can be done at night when the grapes are cooler and the result thereof is better quality
VINIFICATION:	Injection of carbon dioxide takes place. The wine is stored in pressure resistant tanks, filtered and bottled under pressure.
ANALYSIS:	Alc: 10.76% R/S: 38 g/l T/A: 5.07g/l pH: 3.44
MATURATION POTENTIAL:	This vintage has a maturation potential of one to three years
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 000 184
CASE BARCODE:	1600 2269 000 181

FOOD SUGGESTIONS

Compliments sweeter dishes; chocolate desserts and spicy Eastern cuisine.