

BLANC DE NOIR RED MUSCADEL

Kit



Cellarmaster's Notes: A delicate pink, aromatic wine with luscious nose of upfront muscat and rose petal flavours.

Style:	A fruity, semi-sweet Blanc de Noir.
Cultivar:	100% Muscat de Frontignan (Red Muscadel)
<i>Tons Per Hectare:</i>	20 t/ha
Age of Vine:	10 – 15 Years old
Soils:	Well drained alluvial sandy soil; Karoo
Trellising:	4 Wire Perold system
Irrigation:	Drip irrigation controlled by a computer system through meters and tensiometers.
Harvesting:	Machine harvested. Night harvested at optimum ripeness.
Vinification:	Grapes were picked at 20 degrees and kept in contact with the skin for 30minutes for colour and flavour extraction. The fermentation was stopped at18g/L with sterile filtration.
Analysis:	Alc: 10.5% R/S: 19g/l T/A: 6.3g/l pH: 3.4
Maturation Potential:	12 - 18 Months
Case Size:	6 x 750ml
Bottle Barcode:	600 2269 000 085
Case Barcode:	1600 2269 000 082

FOOD PAIRING

The perfect wine with spiced food. Try with curry and Thai dishes. Also a great aperitif.

AWARDS & ACCOLADES

2019 Ultra Value Wine Challenge, Silver
2018 Ultra Value Wine Challenge, Gold
2018 Michelangelo Wine Awards, Silver
2018 Gold Wine Awards
2016 Michelangelo Wine Awards (vintage 2016) Gold
2016 Ultra Value Wine Challenge (vintage 2016) Silver



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