

FOUR COUSINS

FOUR COUSINS NATURAL SWEET WHITE



CELLARMASTER'S NOTES:	A fragrant, sunshine coloured wine with gentle honeysuckle perfume. Flavours of luscious apricots, nougat and rich tropical fruit salad is followed by a soft, lingering finish. Available in both 750 ml and 1,5L
STYLE:	A sweet white wine, blended from white muscadel and grape juice
CULTIVAR:	100% White Muscadel
TONS PER HECTARE:	20 t/ha
AGE OF VINE:	10 - 20 Years old
SOILS:	Well drained alluvial sandy soil
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Harvesting is done by hand. Night harvested at optimum ripeness
VINIFICATION:	Cold fermentation and unwooded. Sweetened with grape juice.
ANALYSIS:	Alc: 8.5% R/S: 67.88 g/l T/A: 4.85 g/l pH: 3.38
MATURATION POTENTIAL:	Enjoy while fresh and young
CASE SIZE:	12 x 750ml 6 x 1.5L
BOTTLE BARCODE:	600 2269 000 559 (750 ML) 600 2269 000 702 (1.5L)
CASE BARCODE:	1600 2269 000 556 (750ml) 1600 2269 000 709 (1.5L)

FOOD SUGGESTIONS

A wine for everyday enjoyment. The perfect sundowner in summer. Enjoy as an aperitif, spicy oriental food, fruit and desserts.

AWARDS & ACCOLADES:

2018 Ultra Value Wine Challenge, Double Gold
16/20 WINE Magazine 2010 Best Value Guide
South Africa's best selling bottled brand