

AVONDALE

MUSCAT BLANC 2007



GRAPE VARIETIES

Muscat de Frontignan (Blanc)

ORIGIN

Paarl, South Africa

WINEMAKER

Corné Marais

VITICULTURIST

Johnathan Grieve

ALCOHOL

16%

PH

3.68

TA

3.5 g/l

RS

199.8 g/l

BARREL FERMENTED

None

BARREL MATURED

5% in used barriques

BOTTLE CODE

6009640360325

BOX CODE

16009640360322

L-NUMBER

L1807

VINEYARDS: 20 year old vines – some of the oldest vines on the farm. Yield of 4 tons per hectare.

Small berries which give super concentrated juice and wine.

WINEMAKING: The Muscat grapes were picked at 28 degrees balling, de-stemmed and left on the skins until fermented set in naturally. Between 2 and 4° Balling were fermented out before the juice was fortified on the skins. Then the wine was pressed, settled and aged.

CORNÉ SAYS: Attractive, crystal golden hue with intense flavour of litchi, lime and even some marzipan. Beautiful balance of flavour sweetness and body leave your tastebuds screaming for more. Finishes nice and clean, nothing sticky but the awesome flavour of Muscat.

AGEING: Ageing will never be a problem, but finding the will and strength to resist is an altogether different story.....well, a tough one!

TRY THIS: Serve as a “muscatini” at sundown. The wine is chilled and served with crushed ice in a martini glass. Garnish with an orange rind or a slice of lemon. Be smart!

Organic is not just a buzz word at Avondale. It's about promoting life and preserving a living system. It's about treating our vines like indigenous trees. Pioneering viticulturist, Johnathan Grieve says: “We are returning our soil to its original, vibrant, natural state through Bio-LOGIC, a gentle integration of old practices with new science.” Owned by the Grieve family, Avondale is committed to the creation of fine natural wines. For more information visit: www.avondalewine.co.za.

