



LUTZVILLE
V I N E Y A R D S

Diamond Collection
WHITE MUSCADEL 2016



Tasting Notes

An impressive floral perfume of citrus blossoms, rose petals and potpourri with candied orange, apricots, litchi and white peach, backed by some nuttiness on the nose. The palate is rich, thick textured and very flavourful. Great depth of fruit and excellent freshness with a lingering finish.

Analysis

Alc: 15.19vol%

RS: 181g/l

pH: 3.20

TA: 4.5g/l

Vineyard

With its unique location on the West Coast and its close proximity to the Atlantic Ocean the Lutzville Valley creates a perfect terroir for the grapes grown here. The cool Atlantic Ocean breeze rolls into the valley and cools down the vineyards ensuring a slow and even ripening.

The fruit for our White Muscadel is from a selected vineyard in the Lutzville region, planted in Alluvial soil.

Harvest & Cellar Treatment

Harvested at 24°Balling. Destalked, gently crushed and mash cooled with overnight skin contact before pressing in the morning. Fortified with 96% alcohol.

Matured in stainless steel tank only.

Serving

The perfect ending to a fine meal. Enjoy chilled with fruit desserts, cheese, baked puddings or on ice as an aperitif on hot summer days.