



Muscat NV

Colour: Deep golden amber with a light to mid tan hue. Clarity bright.

Aroma: Sultanas and boiled fruit cake with a lovely liquor brandy – hint of some mocca coffee/toffee apple characters.

Palate: Rich, round palate of brandy snaps and boiled fruit cake, creamy smooth texture with a lovely warm finish.

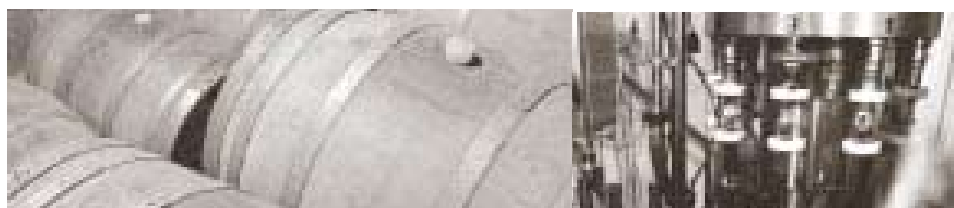
Cellaring: The next millenium.

Vintage Descriptions

Non Vintage.

Winemaking Information

Majority of material is 8 years old and sourced from the Swan Valley floor and Bindoon (only one patch of Muscat remains in the Swan, mostly replaced with other varieties). Very ripe fruit fermented to 10Be'. Spirit (SVR) is then added with kills the yeast and stops ferment. Spirit increases the alcohol to the desired level. Stored in old barrels to allow for evaporation in warm conditions which helps to evaporate any water and concentrate the flavours.



Fruit Source:	Swan Valley and Bindoon		
Blend:	Muscat Gordo Blanco		
Fruit Maturity:	Several vintages over 8 years. 18-20 Be'		
Wine Specifications:	pH: 3.92	TSO2:	41.8 mgL-1
	T.A.: 4.88gL-1	Alcohol:	18.0 % v/v
	FSO2: 4.5mgL-1	Residual Sugar:	105g/L