



Buitenverwachting

Est. 1796

'1769' Muscat de Frontignan

Grape variety:	Muscat de Frontignon
Location:	Constantia, Soil: Tukulu/Clovely
Harvest date:	End March 2014
Yield:	3.2 t / ha
Vinification:	Early morning berry selection is followed Fermentation and maturation in a range of French oak Allier Barrels.
Bottling date:	March 2015
Alcohol:	13.10 vol %
Res. Sugar:	140.6g / l
Total acidity:	8.1 g / l
pH:	3.25
Total SO ₂ :	142 ppm
Comments:	The dessert wine offers ripe apricot, melon, fynbos and apple like characters. The initial sensation is sweet, but due to crisp natural acids the wine has a firm and full finish.
Food Match:	Cheese platter, foie gras, assorted patés. Perfect with fruit based tarts such as tart tartin and classic apple crumble with a hint of cinnamon

