

SPATZENDRECK 2010



COMPOSITION

70% Chenin Blanc, 30% Muscat d'Alexandrie

ORIGIN

Stellenbosch, South Africa

VINEYARD

Produced from 24-year-old trellised Chenin Blanc vineyards and Muscat d'Alexandrie.

VINIFICATION

The grapes were crushed, de-stemmed, mash cooled and the juice settled overnight with enzymes. At the correct sugar to alcohol ratio, fermentation was arrested by centrifuge.

BOTTLING DATE

July 2010

RELEASE DATE

September 2010

ANALYSIS

Residual Sugar:	51.92 g/l
Alcohol:	13.14%
pH:	3.56%
Total Acidity:	6.42 g/l

TASTING NOTES

Concentrated with apricot and orange peel aromas, backed by floral undertones. Good balance with sugar and crisp acidity, with a lingering aftertaste.

MATURATION

Drink now.

BAR CODES

1 x 750ml:	600 2083 000216
6 x 750ml:	1600 2083 000794
12 x 750ml:	1600 2083 000213

