



MUSCAT BLANC

2025

Dancing notes of lychee, orange blossom and vanilla bean are prominent.

Cultivar Muscat Blanc

Harvest Date 26 January 2025

All grapes were harvested in small crates and kept overnight in the cold room.

We process all our white grapes with dry ice to safeguard the beautiful aromas the cultivar has to offer.

Fermentation took place for 11 days in stainless and were transferred to 400 and 500 barrels to further mature on the fine lees for 3 months before filtered and bottled.

Bottling Date 28 April 2025

Release Date: 25 May 2025

VEGAN FRIENDLY

Rs: 3.0 g/l * TA: 5.9 g/l * pH: 3.36 g/l Alc 12.5% * TSO2: 107