

FOUR COUSINS

FOUR COUSINS WHITE SPARKLING WINE



CELLARMASTER'S NOTES:	A fragrant wine with gentle honeysuckle perfume. Flavours of luscious apricots, nougat and rich tropical fruit salad is followed by a soft, lingering finish.
STYLE:	A sweet white wine, blended from white muscadel and grape juice.
CULTIVAR:	100% White Muscadel
TONS PER HECTARE:	14 t/ha
AGE OF VINE:	12 – 16 Years old
SOILS:	Well drained alluvial sandy soil
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand. Night harvested at optimum ripeness.
VINIFICATION:	Cold fermentation. Unwooded
ANALYSIS:	Alc: 8.5% R/S: 60.0g/l T/A: 6.2g/l pH: 3.4
MATURATION POTENTIAL:	Enjoy while fresh and young
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 003 451
CASE BARCODE:	1600 2269 003 458

FOOD SUGGESTIONS

A wine for everyday enjoyment. The perfect sundowner in summer. Enjoy as an aperitif or with spicy oriental food, fruit and desserts.