



BELLEVUE

ESTATE

BELLEVUE MUSCAT 'D ALEXANDRIE 2018



<u>VITICULTURIST</u>	DIRKIE MORKEL
<u>WINEMAKER</u>	ANNEKE POTGIETER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>SOIL</u>	LONGLANDS
<u>TRELLISING</u>	3 WIRE HEDGE
<u>AGE OF VINES</u>	33 YEARS OLD
<u>YIELD</u>	7 TONS PER HECTARE

CLIMATE

THIS WAS THE THIRD SUCCESSIVE DRY WINTER WHICH LED TO A SMALL CROP AND GRADUAL RIPENING. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

VINIFICATION

WINE WAS COMPLETELY FERMENTED IN STAINLESS STEEL TANK FOR MAXIMUM RETENTION OF THE FLORAL FLAVOURS.

TASTING NOTES

THIS IS A DRY, YET FRUITY MUSCAT D' ALEXANDRIE. IT SHOWS HINTS OF LITCHI AND FINISHES OFF WITH FLORAL NOTES OF ROSE PETAL AND GARDENIA. THIS WINE CAN BE ENJOYED ON ITS OWN, OR PAIRED WITH SEAFOOD OR POULTRY.

<u>ANALYSIS</u>	ALC: 13.06	PH: 3.30	RS: 1.6	TA: 5.5
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