



MONT BLOIS Pomphuis Muscadel 2016

Certified Single Vineyard & Estate Wine

Picked Very Ripe (28°)

Vineyard Age: 26 years

Location: Rocky Gravel, Northern Slope, Warm Climate

Production: 5 Barrels made (330 cases)

Winemaking: Fortified Wine (500ml bottle)

No Fermentation

Few hours skin contact

Unfiltered

12 months in Old French Oak Barrels (225L)

Analysis: Alc 16.1% RS 246g/L pH 3.47 TA:4.5g/L

Tasting notes: A full sweet dessert wine with a rich golden colour. A bouquet of yellow peaches, apricots, ripe melons, raisins, burnt caramel, crème brûlée, Turkish delight and mint Humbugs. Full bodied, plush, multi-layered and syrupy on the palate yet fresh and balanced by acidity. Beautifully integrated and a great example of why one would want to "fortify" the flavors in the grape.

