



## PADDAPOOT HANEPOOT

<b>Origin:</b>	Tulbagh
<b>Harvest Details:</b>	The grapes are from selected vineyards throughout the Tulbagh valley. Harvesting took place at 23°B.
<b>Cellar Treatment:</b>	The grapes are fermented on the skins under controlled temperatures. Pressing takes place at about 12°B. The wine is then fortified with 85% brandy spirits.
<b>Tasting Notes:</b>	
<b>Colour:</b>	Golden straw colour.
<b>Nose:</b>	Characteristic muscat flavours.
<b>Palate:</b>	A full bodied sweet wine with well integrated fruit and spirits and a smooth finish.
<b>Food Suggestions:</b>	An appetizer before meals or as a dessert wine after wards.
<b>Chemical Analysis:</b>	Alcohol: 16.2 % vol Residual sugar: 197.50 g/l TA: 4.04 g/l pH: 3.69

**Packed: 12 x 750ml**  
**Bottle Barcode: 6008 004 000 099**  
**Outer Barcode: 16008 004 000 096**

