



## BADSBERG VIN DOUX 2021

### TASTING NOTES

**Colour:** White with greenish tint

**Nose:** Muscat, floral overtones

**Palate:** Crisp, fresh Muscat flavours with sweet after taste

### BLEND INFORMATION

100% Hanepoot

### IN THE VINEYARD

**Climate:** Mediterranean

**Rainfall:** 850mm per year

**Soil:** Deep sand

**Trellis system:** Extended Perold

**Irrigation:** Micro

### ABOUT THE HARVEST

**When:** Middle of March at 23<sup>o</sup> Balling

### IN THE CELLAR

Selected Hanepoot grapes are harvested early for the muscat flavours.

Fermentation took 14 days at 12° - 16°C.

### FOOD SUGGESTIONS

-Perfect for any celebration/Brunch

-Cheeses & Charcuterie Boards

-Indian/Thai/Chinese Dishes

### TECHNICAL ANALYSIS

Type	-	Sparkling White
Alcohol	-	9.19%
pH	-	3.13
Residual Sugar	-	54.6 g/l
Total Acid	-	7.5 g/l
Wine of Origin	-	Breedekloof

