

BORDERTOWN

VINEYARDS & ESTATE WINERY



MUSCAT 2016

Muscat is an exotic grape that has been used for centuries in producing floral and fruity wines that have wowed palates all over the world. Our version comes from limited plantings on our family estate. The aromas typically 'grapey', and the profile is dry, but with fabulous fruity flavours of pineapple, peach and whiteflowers, set within a zesty citrus structure.

It's a symphony of tropical fruits in a glass – a wine equally at home with spicy foods as it is sipped all on its own.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** East
- Varietals:** Muscat 100%
- Grape Yield:** 5.2 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** August 19, 2016
- Brix Level:** 19.2
- Fermentation:** Cultured Yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 11.5%
- Residual Sugar:** 5.6 g/l
- Maturation:** 8 months, in stainless steel tanks
- Filtration:** Yes
- Production:** 378 cases
- Aging:** Drink now – best within four years
- Colour:** Bright yellow
- Nose:** Fresh green grapes, flower blossoms
- Flavour:** Pineapple, peach, white flowers
- Serving Temperature:** 8°C
- Serving Suggestions:** Poultry and light meat dishes, fish and shellfish with butter sauces, Asian stir-fry, soft and semi-soft cheeses
- Awards/Accolades/Ratings:** John Schreiner – 91 Points

