SOPKOPPIE

Vintage: 2012

Origin: Western Cape

Harvest details: Red Muskadel grapes were harvested at 26°B in the early hours of 6 March 2012.

Cellar Treatment: Juice was left on the skins for two days under cold circumstances. Natural fermentation was allowed and skins were pressed around two degrees balling. Fortified with wine spirits.

Tasting Notes: Gorgeous peach and raspberry nuanced. Not cloying and real sweet winter comforter.

Colour: Tea leaf

Palate: A full rounded sweet wine.

Food Suggestions: Ideal after dinner, perfect beside the fire- the perfect antidote to winter’s chill. Also served with crushed ice or at room temperature.

Chemical Analysis: Alcohol: 16.64 % vol
Residual sugar: 235.7 g/l
TA: 3.9 g/l
pH: 4.01

Specifications: Bottle colour: Dark green
Bottle type: Screw cap

Packed: 24 x 500ml
Bottle Barcode: 6005 682 002 285
Outer Barcode: 86005 682 002 281