crème brûleé

Country: South Africa

Stainless Steel: 100%

PH: 3.35

Tank Aging: 100% Stainless Steel

Varietal: 100% White Moscato | 100% Crème Brûleé Flavor



Winemaking

In early September, choice Moscato grapes are harvested and selected by hand. After dripping and refrigeration of the must, it is preserved in cooled steel tanks. It is then partially re-fermented at low temperatures.

TASTING NOTES

The wine has a straw-yellow color. The scent is immediate, and suggests white exotic fruits. The flavor is semi-sweet and easy to drink.

OVER ALL IMPRESSION

Easy drinking, ideal for parties and conversation. Great for the deck or dessert.

A great wine for all types of fresh fruits, cheeses, spicy foods and desserts.

FOOD PAIRING

BEST WITHIN: 18 months

SERVING TEMP: 45°

BY KARL CALINI

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