



2024 Sweet Allis Muscat Blanc

Our Thoughts

Orange blossom, honeysuckle and a hint of apricot lead into a rich mouthfeel guided by citrus peel and musk and surrounded by texture and flavour.

Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Hand picked 15th May 2024 :: 2t/ha

Vineyards :: Clones

Hunts Road:: Muscat a petit grain blanc

Brix :: pH :: TA

38.9 :: 3.35 :: 7.0 g/L

Winemaking

Handpicked fruit was whole bunch pressed to stainless steel for settling and racking before inoculated with specific yeast. The ferment was stopped at a desired sugar level showing sweetness and balance in structure and then prepared for bottling unfinned and filtered.

Aging :: Oak

1 month stainless steel

Finished residual sugar :: pH :: TA

125g/L :: 3.32 :: 7.2g/L

Alcohol

11.6 % (3.4 standard drinks/375ml bottle)

Production

20th November 2024 :: screwcap

Food Pairing :: Serving Temperature

Goat Cheese & Orange Blossom Honey Tart
:: serve at 13°C

Best Drinking

2024 – 2030



