



STELLENBOSCH HILLS

LA SERENA

Tasting Notes

Bright pomegranate hues, with an abundance of rich nougat and nut flavours, complemented by whiffs of rose petals.

Serving suggestion:

Serve cold on crushed ice, as a cocktail or with dessert or a cheese platter.

In the Cellar

Grapes were fermented on the skins in 300 litre open top barriques for seven days after which the juice was fortified with a seven year old potstill brandy at 12°B.

Blend information

100% Muscat de Hambourg and a 7 year potstill brandy.

Characteristics

Aperitif

Technical analysis

Alcohol	-	17.46 %
pH	-	3.60
Residual sugar	-	101.2 g/l
Acidity	-	4.8 g/l
Wine of origin	-	Stellenbosch

