Papillon

CELLARMASTER'S

NOTES:

PAPILLON NON-ALCOHOLIC SPARKLING WHITE

kissed grapes.



STYLE:	A fruity sweet sparkling white grape juice
CULTIVAR:	100% White Muscadel
TONS PER HECTARE:	20 t/ha
AGE OF VINE:	15 Years old
SOILS:	White Muscadel – well drained alluvial sand / stone
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Harvesting is done by hand & machine. Advantage of the machine is that harvesting can be done at night when the grapes are cooler and the result thereof is better quality
ANALYSIS:	R/S: 160 g/L T/A: 3.9g/l pH: 3.77 67 kCal/100ml 282 kJ/100ml
MATURATION POTENTIAL:	1 - 2 years
CASE SIZE:	6 x 750ml 24 x 330ml cans
BOTTLE BARCODE:	600 2269 001 174 6002 269 001747 (330ml can)
CASE BARCODE:	1600 2269 001 171 16002269 001744 (330ml x 24)

A delightful sparkling white with festive flavours of sun

FOOD SUGGESTIONS

Ideal as an aperitif. Also good with dessert and fruit.

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