

SEVEN HILLS JOHANNISBERGER



CELLAR MASTER'S A fragrant, sunshine coloured wine with gentle honeysuckle perfume. Flavours of NOTES: luscious apricots, nougat and rich tropical fruit salad is followed by a soft, lingering finish. STYLE: Youthful, fragrantly refreshing sweet wine with tropical fruit salad flavours. **CULTIVAR:** 60% White Muscadel / 40% Grape Juice HARVESTING: Harvesting is done by hand. Night harvested at optimum ripeness. **VINIFICATION:** Cold fermentation and unwooded. **ANALYSIS:** Alc: 12% R/S: 27g/I T/A: 5.5g/I pH: 3.44 **MATURATION POTENTIAL:** Enjoy while fresh and young. **CASE SIZE:** 6 x 750ml 4 x 5L 750 ml - 6009605838852 **BOTTLE BARCODE:** 5L - 6009605838753

FOOD SUGGESTION

A wine for everyday enjoyment.
The perfect sundowner in summer. Enjoy as an aperitif or with spicy oriental food, fruit and desserts.