



# Kings of Prohibition

## OLD MUSCAT

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**TASTING NOTE** Lifted aromas of caramel and toffee integrated with hints of Christmas cake. A rich and intense palate of raisins, caramel and golden syrup flavours with a mouth coating brown sugar lusciousness.

**SUGGESTED CUISINE** Enjoy with a rich and sweet dessert of Christmas pudding or black forest cake. Also enjoyable as an aperitif with chocolate and nuts!

**WINEMAKING** The wine undergoes fermentation to extract flavours from the skins, prior to adding spirit. The product is then drained, pressed and allowed to settle. After the clears are racked off from the solids, they are pumped into old fortified barrels and casks for maturation. Once the wine has reached optimum maturation the wine blended and stabilised, then fined and filtered for bottling.

### WINE ANALYSIS

Alc/Vol: 17.5% | pH: 3.47 | TA: 6.11 | Sugar: 13.35g/l | VA 0.33g/L

**CELLARING** This wine has been aged in barrel, ready for enjoyment now.

