

## My Wyn Amber 2010

**Grapes:** 100% Viognier. The grapes were harvested at a very ripe 34<sup>o</sup>B, looking almost like raisins.

**Winemaking:** The bunches were crushed with my over a 150 year old crusher, placed on top of an open 400 l vat. Macerated on the skins for almost three weeks. Fortified with KWV three year old potstill brandy followed by a further 10 months barrel maturation in old 225l French oak barrels.

**Style:** A white port from Viognier, unique to My Myn. Typical Viognier flavours of apricot and old honey jar, with almost a floral hint on aftertaste. Not too sweet on the pallet. Only 1000 bottles (500ml) made.

**To enjoy:** Chilled, on its own as an aperitif. Delicious with foie grass or as a dessert wine complimenting white chocolate, nougat or Turkish delight. Serve with mascarpone, dressed with preserved figs, apricots, dates and nuts - the lazy house-wife's dessert solution. Also good with strong cheese, like stilton.

**Analysis:** Alc: 18.5% Sugar: 56.9 g/l pH: 3.8 Acid: 6 g/l



Kaapse Wit, gefortifiseer met  
3jr-oud koper-potketel-  
brandewyn. 10 maande  
vatveroudering in ou Franse eik.  
WINE OF ORIGIN FRANSCHHOEK

Cape White, fortified with  
3jr old copper potstill brandy.  
10 months barrel maturation  
in old French oak.

*Serve chilled at 12°C as an  
aperitif or as dessert wine.  
Compliments foie gras,  
Marscarpone and  
fruits or Nougat*

*My Wyn  
Amber  
2010*

WINE OF SOUTH AFRICA  
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www.wine-projects.de

Contains Sulphites  
ALCOHOL IS ADDICTIVE

Alc 18.5% vol • A954 • 500 ml