

# KAESLER

## VIN D'ESSENCE 2003

Frontignac is one of the finest varietals in the world. It is responsible for fragrant white wines that can be made sweet or dry. The Vin D'essence 2003 is sweet and fortified in the style of Muscat Bize de Minervois

Frontignac hand harvested from the Semmler vineyards in Lyndoch was whole bunch pressed. The free run juice was cold settled for 48 hours then the clear juice decanted off. Fermentation was in temperature controlled stainless steel tanks. With 2.0 baume' residual sweetness remaining the ferment was fortified with 96% brandy spirit to an alcohol level of 15.0%.

The wines was then chilled filtered and bottled three months post vintage

**Colour:** water white, with pale green hue

**Nose:** Lychee, guava, cloves, rose petals. Rich Frontignac varietal fruit overtones. Neutral brandy spirit showing

**Palate:** Concoction of lychee, guava and mango woven over neutral brandy spirit. Openly sweet with fantastic length. The finish is unusual but very cleansing

**Notes:** Serve as a desert wine, aperitif or digestive. Always serve ice cold. This wine will be best drunk young.



Dural Wines Australia Pty Ltd Trading as Kaesler Wines  
PH +61 8 8562 4488 FA +61 8 8562 4499 EM [mail@kaesler.com.au](mailto:mail@kaesler.com.au)  
P.O Box 852, Nuriootpa 5355