

# K A E S L E R



## Vin d'essence 2004

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 2004 is sweet and fortified in the style of Muscat Bize de Minervois

Frontignac was 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 16.0%.

The wine 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.

Age of Vines: Average age of vines 25 years

Alc: 16%  
TA: 5.24 g/1  
pH: 3.15

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