



PANDEMONIUM ESTATE

Asmodius

NV Liqueur Muscat

WINEMAKING

The Muscat is hand picked from old vineyards on the Pandemonium Estate. The fruit is picked very ripe at 18 Baume and then undergoes partial fermentation to approx 3% to 4% alc/vol. The wine is then fortified with a grape spirit to 17% alc/vol, left to soak on skins for one week before being pressed and settled for six months. The wine is finally racked to very seasoned, older oak barriques for slow ageing until ready for bottling. The current blend is one from the 2012 and 2013 vintages.

TECHNICAL DETAILS

Region:	Swan Valley
Variety:	Brown Muscat (100%)
Alcohol:	17.5% Alc/Vol
pH:	4.06
TA:	4.5 g/L
Residual Sugar:	200 g/L

COLOUR

A medium to deep russet colour.

AROMA

Intense, warm and generous ripe raisins and fig, chocolate and coffee are evident on the nose.

PALATE

A sweet and luscious style of fortified Muscat with complex layers of flavour. These include tea leaf, raisin, chocolate, coffee, fig and grilled nuts. A full bodied wine with a warm and rich finish - will match extremely well with blue cheese, decadent desserts and chocolate.

