



2017 MOSCATO

COLOUR Pale straw with green hues
AROMA Intense floral and sherbet
PALATE lively floral and tropical fruit flavours, natural sweetness, balanced acidity and a refreshing spritz

WINEMAKING

The fruit was harvested at night when the temperature was coolest to retain maximum fruit flavour and freshness. The juice was cool fermented in stainless steel with an aromatic yeast. This wine was bottled early to retain the natural carbon dioxide resulting in a refreshing spritz. The natural sweetness is balanced with zesty acidity and vibrant fruit flavours.

VINTAGE

The wet spring followed by a mild summer lead to a later and compressed harvest for all varieties this year. Our vineyard and winemaking teams worked tirelessly during vintage 2017 to ensure all varieties were harvested at optimal flavour development, producing elegant wines with lower alcohol levels which we are sure will delight our consumers.

DRINK WITH

Fruit pudding, fresh fruit, washed rind cheese or spicy Asian dishes.

VINTAGE 2017
VARIETALS Muscat Gordo of Alexandria
REGION Murray Darling
CELLARING Best enjoyed young
ALC/VOL 7.4%
PH 3.1
ACIDITY 6.8 g/L

