



NV MOSCATO

A true Moscato d' Asti style that is fresh, aromatic and delicate with a fruitiness that is balanced by acidity and spritz.

TASTING NOTE

Pale-pink in colour, the wine has a light and delicate appearance. Fresh and vibrant, this wine shows lifted aromas of rose petal and white peach. Intense flavours of musk, spice and boiled sweets lead into a textured palate. A wine of great appeal, the retained carbon dioxide from fermentation gives a mild 'frizzante' effect resulting in a fresh and lively wine. Serve well chilled and enjoy while young and vibrant.

FOOD MATCHES

Mascarpone and seasonal fruit, baked almond tart, Rogan josh curry and jasmine rice

VINEYARD

The Brown Muscat and Gordo Muscat grapes for this wine are from the Duffy vineyard located at Swan Hill in the Sunraysia region of Victoria. A relatively arid region, the soil structure at this vineyard site comprises limestone, marine sands and clays that extend 90 metres deep.

THE SEASON

The Swan Hill wine region has a continental climate meaning it has large temperature variations between summer and winter and between night and day. The many warm, sunny days and cool clear nights provided excellent ripening conditions. Good spring rainfall combined with low humidity, resulted in near perfect vine growing conditions for Muscat varieties.

WINEMAKING

The fruit for the Santa & D'Sas Moscato was picked at the Swan Hill vineyard on the 10th of February, at 12.4° baumé. The fruit was pressed to stainless steel tanks where the juice was cold settled for 48 hours before being racked off juice lees. The Moscato juice was then blended with a small percentage of Yarra Valley Pinot Noir and Heathcote Shiraz to add colour, red berry aromatics and soft roundness to the palate structure. The juice was fermented at 12°C with the natural CO₂ produced during ferment being retained under pressure in the wine. At 6.5%v/v alcohol the fermentation was stopped by chilling the wine and filtering off yeast lees. After filtration, the wine was bottled under pressure with a crown seal closure.

ANALYSIS

Alcohol 6.5%v/v, pH of 3.1, TA of 7.6 g/L, RS of 116 g/L
Dissolved CO₂ of 7.5g/L

PACKAGING

375mL bottles, 12 per case