

The Family

TRENTHAM

2018 MOSCATO

We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a “Love for Life”.

THE GRAPES

Blended from Muscat varieties which are well renowned for their intense fragrant characters.

THE VINTAGE

Warm, dry weather during the 2018 harvest restricted our crop levels and helped to produce exceptional grapes with plenty of aromatics and flavour. Lower rain levels during the growing season translated into smaller berries packing their punch, making our winemakers very happy.

THE WINEMAKING

Harvested in early February the grapes were de-stemmed and pumped into the press with only the best quality free run juice taken. The juice was then clarified before inoculating with a selected yeast. The fermentation was stopped by chilling to 0°C. By doing this, the natural sweetness is maintained and a lower level of alcohol is produced. The wine was then stabilised, clarified and bottled.

THE WINE

Pale green straw in colour with lifted aromatics of musk and tropical fruit. Light and sweet on the palate with juicy tropical fruit flavours. This Moscato is bottled with a light spritz which makes for a very refreshing style.

THE FOOD

Desserts are Moscato's forte, pairing superbly with meringue and fruit based desserts. Also goes very nicely with a cheese platter.

ANALYSIS

| | |
|------------|-----------------------|
| Variety: | Frontignac and Muscat |
| Region: | Murray Darling |
| Alcohol: | 6.0% |
| Acid: | 6.1 g/l |
| pH: | 3.26 |
| Sweetness: | Moderate |



love for life