



2023 MOSCATO

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

THE GRAPES

Made using Muscat varieties Canada Muscat and White Frontignac, which are well renowned for their intense fragrant characters.

THE VINTAGE

The 2023 vintage was another great season following the ideal 2021 & 2022. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by two weeks due to cool weather.

The vintage has produced beautiful wines with lifted aromatic whites and deep coloured, full flavoured reds.

THE WINEMAKING

Harvested in mid-February and mid-March, the grapes were de-stemmed, chilled and pressed with only the very best quality free run juice taken. The juice was then clarified before inoculating with aromatic yeast strains. The long and cool fermentation was stopped at the crucial time by chilling the ferment down quickly to halt fermentation. This produced a delicate, soft, well-balanced wine with superb natural sweetness and a lower level of alcohol.

THE WINE

Pale green straw in colour with incredible aromatics of passionfruit, musk and lychee. 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 a perfect match for Moscato, pairing superbly with meringue, and fruit-based desserts. Also goes very nicely with your favourite cheese.

ANALYSIS

Variety:	White Frontignac and Canada Muscat
Region:	Murray Darling
Alcohol:	6.0%
Acid:	6.7 g/l
pH:	3.43
Sweetness:	Moderate

