



TERRANU  
W I N E S

## 2020 SA white Moscato (carbonated)

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### Vintage Conditions

Vintage 2020 was subject to weather extremes including the Australian bushfires in December and January which made headlines across the world. Thankfully, only around 1% of Australia's vineyards were touched by the bushfires and any smoke taint was localised. Following this hot and dry period, temperatures were much cooler in February and March. This created the perfect conditions for a long and slow-paced finish to the ripening period and restored 2020 to an average-temperature harvest. While the overall crush was down by around 25%, the wines created during this time have been remarkable.

### Fruit Sourcing

Adelaide, Adelaide Hills and McLaren Vale.

### Vinification

Stainless steel tank fermentation, 14-16 degrees, Aromatic yeast.

### Cellaring

Ready to drink now.

### Technical Details

Alc/Vol: 7.3%

Standard drinks: 4.4

Allergens: Contains Sulphites

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### Tasting Notes

#### Colour

Straw yellow, carbonated.

#### Nose

This wine has delicate but intense aromas of flower petals and musk lollies.

#### Palate

The distinctive floral and musk flavours are apparent when used as table grapes, juicing grapes or for wine production. The palate begins with lovely fruity flavours that continue across the soft and sweet palate. The sweetness is balanced and freshened by the delicate bubbles that linger on the palate.

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