



TERRANU
— W I N E S —

2020 SA Pink Moscato (carbonated)

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

Perfect to drink now.

Technical Details

Alc/Vol: 7.5%

Standard drinks: 4.4

Allergens: Contains Sulphites

Tasting Notes

Colour

Light pink, carbonated.

Nose

The bouquet is fruity with a delicate floral note.

Palate

The palate is sweet but balanced, showing fruity, floral flavours that give freshness and vibrancy. The soft bubbles linger on the palate for a clean, sweet finish.

