



H A P P S

Moscato

Background:

The variety 'Muscat a petit grains', or simply 'Brown Muscat' as it is known in Australia produces grapes of unsurpassed concentration, flavour and aroma. Dr. John Gladstones suggested that Brown Muscat should be tried in the country around Busselton and we have had success with this variety in both our Dunsborough and Karridale vineyards.

In Karridale where the fruit for this wine is grown, sugar contents are not usually as high as realised in Dunsborough, the fruit is less raisined, the acidity fresher and the aromatics more vibrant. This is ideal for the Moscato style.

The traditional home of the Moscato style is Piedmont in Italy where the famous Moscato d'Asti is produced using the same variety known locally as Moscato bianco. Regardless of which name is used it is considered the greatest of the Muscat family of grapes producing wines with an intense musky perfume.

The Moscato wine style uses very cold temperatures to arrest fermentation which in effect produces lower alcohol and significant amounts of sugar. The cold temperatures also allow for retention of much of the natural fermentation carbon dioxide which leaves the palate with a noticeable lively fizz.

Those who have visited Happs over the years will remember a wine called Muscat a Pink which was the predecessor of our Moscato style. We have changed the style ever so slightly with the inclusion of a touch of Verdelho to add another aromatic dimension.

This is a versatile wine that can be served with a fruit salad at breakfast, smoked salmon at lunch or even desert in the evening. But for us the wine is best served straight after a swim at the beach.



Current Release: 2017 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	A cooler, longer vintage than usual with made for atypical growing conditions, however yielded wines of good intensity and flavour.
VINEYARD	Three Hills Hand pruned to rods Hand picked
GRAPE VARIETIES	85.4% Brown Muscat (Muscat a Petit Grains) & 14.6% Verdelho
MATURATION	In stainless steel and bottle. Bottled within the year and matured under screw cap.
WINE ANALYSIS	Alc/Vol: 10.6% Acidity: 6.8 g/l pH: 3.28 Residual Sugar: 50g/l

Winemaker Mark Warren's comments

COLOUR	Light pink with a salmon tinge.
NOSE	This wine has a perfume-like intensity unmatched by other varieties and displays the typical Muscat varietal characters of flowers and musk stick, ripe peach, nectarine and a hint of Turkish delight.
PALATE	A soft and delicate palate with refreshing acidity balanced by intense fruit flavours. Rose water, berry fruit and floral characters are complimented by a slight spritz on opening.

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