



## 2018 MOSCATO

<b>COLOUR</b>	Pale straw with green hues
<b>AROMA</b>	Intense floral and sherbet
<b>PALATE</b>	lively floral and tropical fruit flavours, natural sweetness, balanced acidity and a refreshing spritz

### WINEMAKING

The fruit was harvested at night when the temperature was coolest to retain maximum fruit flavour and freshness. The juice was cool fermented in stainless steel with an aromatic yeast. This wine was bottled early to retain the natural carbon dioxide resulting in a refreshing spritz. The natural sweetness is balanced with zesty acidity and vibrant fruit flavours.

### VINTAGE

A mild spring followed by a classic warm and dry summer lead to outstanding quality across all varieties in Vintage 2018. These mild and dry conditions, whilst shaping exceptional fruit, saw a slight reduction in volume crushed than in previous years. Our vineyard and winemaking teams have worked passionately throughout Vintage 2018 to craft amazing wines with great colour, and flavour intensity that will enrich life's everyday moments.

### DRINK WITH

Fruit pudding, fresh fruit, washed rind cheese or spicy Asian dishes.

<b>VINTAGE</b>	2018
<b>VARIETALS</b>	Muscat Gordo of Alexandria
<b>REGION</b>	Murray Darling
<b>CELLARING</b>	Best enjoyed young
<b>ALC/VOL</b>	8%
<b>PH</b>	3.3
<b>ACIDITY</b>	6.6 g/L

