# **NV MOSCATO**

### **REGION**

South Eastern Australia

# **GRAPES**

Gordo, White Frontignac

# THE LOW DOWN

Picked in the cool of the morning to retain fresh and vibrant acidity, the fruit was pressed and directly transferred to tank to settle. A cool, controlled ferment in stainless steel was then undertaken to obtain the desirable residual sugar sweetness. Bottling then followed.

### **TASTING NOTE**

Fresh, flavoursome and fun with vibrant honeysuckle, peach and freshly picked strawberry on the nose and palate. The palate sweetness is perfect balanced by soft, refreshing acid and a gentle spritz. Drink now.

# **FOOD MATCH**

The sweetness of the luscious fruit balanced by a refreshing acidity makes this ridiculously easy drinking Moscato the perfect match for fruit based desserts in many shapes and forms.



# MOSCATION AUSTRALIA

000

bright • honeysuckle • fresh