First and foremost, this wine is fun. The combination of sweetness and fizz makes it the perfect wine for serving cold, over ice on a hot summer day or balmy night.

VINTAGE REGION
South Eastern Australia

VINTAGE CONDITIONS
Heavy winter rains and a mild spring led to the production of strong canopies, which protected the fruit during the summer heat, and resulted in wines of great strength and character.

GRAPE VARIETY
Muscat Gordo 90%, Moscato Giallo 10%

MATURATION
2 months in stainless steel tanks

COLOUR
Pale straw with green hues.

NOSE
A highly perfumed array of floral, musk and citrus notes, along with freshly crushed grapes.

PALATE
First and foremost, this wine is fun. The sweet juicy burst of perfumed fruit is balanced by delicate bubbles and zesty citrus notes – like biting into a cool, crisp grape. The combination of sweetness and fizz makes this wine perfect for serving cold, over ice on a hot summer day, or night.

TECHNICAL ANALYSIS
Alcohol: 7.5%
Acidity: 6.09g/L
pH: 3.02
Residual Sugar: 66g/L
Harvest Date: March 2013
Bottling Date: December 2013
Peak Drinking: Now
Food Match: Lime wedges over ice as an aperitif or with sweets, such cheesecake and ice-cream