

## 2018 Moscato



### Viticulture

Grown at one of the coolest sites in the upper King Valley south of Cheshunt. A long ripening allowed the classic moscato flavours to develop while maintaining the natural acidity in the grapes.

### Winemaking

The fruit was crushed and de-stemmed, chilled, and the free-run and very gentle juice pressings were held cold in tank with the fermentation arrested between 3 – 4 baume. The natural co2 has been retained which gives the wine a slight effervescence on the palate.

### Wine Analysis:

Alc: 10.0%

### Tasting note

Delicate citrus blossom with a hint of spice. The 2018 moscato is dryer than most but displays a juicy texture with a full fruit profile.

*The label art by renowned Sydney artist Sophie Gralton.  
The piece is titled "The contsant reminder"*

