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# DEAKIN ESTATE

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AUSTRALIA

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## Deakin Estate Moscato - 2012

**Grape Variety:**

Muscat Gordo Blanco

**Region:**

Murray Darling region, North West Victoria, Australia.

**Harvest Date:**

Mid March.

**Wine Specifications:**

**Alc/Vol:** 6.0%    **pH:** 2.98    **Acidity:** 6.8g/L    **RS:** 100g/L

**Vinification:**

The Deakin Estate 2012 Moscato is made from Muscat Gordo Blanco grapes and was fermented with an aromatic yeast to accentuate the fruit character. The slow, cool fermentation was arrested early, ensuring the alcoholic content remains low, then blended and stabilised with the utmost care taken to preserve the CO<sub>2</sub>, a natural product of fermentation which adds a little spritz.

**Winemaker's Comments: Phil Spillman****Colour:**

Pale lime-yellow.

**Aroma:**

A fresh and fruity nose with lifted floral and musk aromas.

**Palate:**

A lovely light-bodied palate. Sweet and spritzy with fresh, zingy natural acidity and a green apple finish. Light in alcohol, a very refreshing palate.

**Cellaring Potential:**

Ready to drink right now. Serve chilled.

**Ideal Food Matches:**

Light desserts including meringue and cheesecake or a fresh fruit salad. Possibly best suited to strawberries and rockmelon served with a chocolate dipping sauce - at any time of day. And lovely by itself too. Spoil yourself.



[www.deakinestate.com.au](http://www.deakinestate.com.au)

**Lean+Green® – a Sustainable Wine Bottle Solution**

Deakin Estate still wines are produced in bottles that are 'Lean+Green®'. The process to make these bottles takes out considerable weight, energy and water consumption from each bottle - delivering strong environmental benefits.

At Deakin Estate we're committed to Sustainability.