
DEAKIN ESTATE

WINES OF AUSTRALIA



Deakin Estate Moscato 2013

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: 6.3g/L RS: 105g/L

Vinification:

Crafted from Muscat Gordo Blanco grapes and 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 CO₂, 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, tropical fruit and musk aromas.

Palate:

A lovely refreshing palate. Sweet and spritzy with fresh, natural acidity and a green apple finish. Light in alcohol and delicate.

Cellaring Potential:

Ready to drink right now. Serve chilled.

Ideal Food Matches:

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. Spoil yourself.



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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.