

D DEAKIN ESTATE

Deakin Estate Moscato - 2008

Grape Variety:

Muscat Gordo Blanco

Region:

The fruit for this wine was harvested from our Deakin Estate vineyard in Red Cliffs, North West Victoria.

Harvest Date:

Late February.

Vinification:

Picked when big, firm and juicy, with explosive Muscat flavours. Only about one-third of the grape sugar has been fermented, resulting in a low alcohol, light bodied wine. An aromatic yeast was used to accentuate the fruit character, and very gentle processing followed to preserve as much of the natural spritz as possible.

Winemakers Comments: Phil Spillman

Colour:

Very pale lime-yellow.

Aroma:

Lovely, fresh Muscat grape aromas, like biting into a Granny Smith apple on a carpet of wild flowers in a summer meadow.

Palate:

Incredibly fresh, crisp like a firm but sweet apple, light bodied, light in alcohol, lightly Spritzy ... and quite delicious.

Wine Specifications:

Alc/Vol: 4.5% **pH:** 3.0 **Acidity:** 7.0g/L **RS:** 95g/L

Cellaring Potential:

Ready to drink right now. The sooner the better! Serve chilled.

Ideal Food Matches:

Just delicious on its own or with fresh fruit and cheese or a light dessert.

