

# D DEAKIN ESTATE

## Deakin Estate Moscato - 2009

**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:**

Mid to late March.

**Wine Specifications:**

Alc/Vol: 4.5%    pH: 3.08    Acidity: 6.3g/L    RS: 95g/L

**Vinification:**

The Muscat Gordo Blanco fruit was fermented with the use of an aromatic yeast to accentuate the lovely fruit characters. The slow and 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 - for the delightful Moscato spritz.

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

Very pale yellow with hints of lime.

**Aroma:**

Lovely Muscat grape aromas - fresh and fruity with light musk and minty notes.

**Palate:**

Bright and light-bodied. Sweet and crisp with fresh natural acid and a crunchy green apple finish. Light in alcohol, lightly spritzy ... and not-so-lightly delicious!

**Cellaring Potential:**

Ready to drink right now, the sooner the better. Serve chilled.

**Ideal Food Matches:**

Gorgeous on its own or with a fresh fruit and cheese plate or perhaps a light dessert of meringue or cheesecake (just a sliver).

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

