

MAD FISH

2009 MadFish Moscato

Varieties

Muscat

Traminer

Riesling

Region

100% Western Australian



Technical Notes

The Muscat, Gewurztraminer and Riesling grapes used for this wine were picked at lower sugar levels with lifted aromatics in March. Fermentation was very slow and cold to retain the aromatics as much as possible. The ferment was stopped when the alcohol reached approximately 5.5% and the fermentation "spritz" was retained in the final wine.

Tasting Notes

A striking pink blush in colour, the Muscat aromas leap from the glass: white flowers, talc, lemongrass and ripe grapefruit. Succulent and grapey, the Muscat flavours on the palate are luscious but not cloying. The Traminer adds florals and a fine acid finish with the spritz keeping the Moscato clean and bright. This is a generous and light Moscato to be enjoyed in a relaxed setting.

Winemaker's Comments

What are you waiting for, Sunday brunch? Perfect. Serve extremely cold to retain the spritz for as long as possible.



MADFISH WINES

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