

2010 MadFish Moscato

Varieties

Muscat
Gewurztraminer
Riesling

Region

100% Western Australian



Technical Notes

Heat accumulation over the 2010 growing season can be summarized as being slightly warmer than average, particularly over the spring period. In combination with slightly lower than usual rainfall over the same period, this resulted in strong flowering and fruit set of the vines. What ideal conditions to make such a playful Moscato style of wine!

The Muscat, Gewurztraminer and Riesling grape varieties were used to create the final blend. Muscat from the Gingin in the Swan Valley gives the blend its punchy floral aromatics while Gewurztraminer and Riesling from the Great Southern add succulence and a vibrant acidity. The grapes were picked at lower sugar levels in order to preserve the fresh aromatics in early March. A slow, cold fermentation followed until the alcohol reached approximately 5.5%. Things can get a little crazy at vintage time, however in a somewhat delirious state of mind, our vintage crew were on deck to stop the fermentation on target for the Moscato wine. We all wanted to see how far we could push the boundaries to retain as much fermentation "spritz" as possible.

Tasting Notes

A striking pink blush in colour, the wine's aromatics leap from the glass; musk sticks, Turkish Delight and candied lime peel. When the wine enters your mouth, it's like a sherbet bomb exploding with flavours of lychee, crushed strawberries, guava and passionfruit. The wine oozes a grapey succulence, which leaves you begging for more! With a luscious palate and a fine acid finish the wine demands attention and the right attitude...

Winemaker's Comments

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



MADFISH WINES

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