

# MAD FISH

## 2008 MadFish Moscato

Varieties

Muscat

Traminer

Region

Swan Valley/  
Great Southern



### Technical Notes

The 2008 season will be regarded as one of the great growing seasons for Western Australia as a whole. Moderate, though less than average winter rain meant there was sufficient soil moisture for a great start to the growing season. Southern areas suffered from a cold snap in October which affected shoot growth and lowered crop levels.

The Muscat and Traminer grapes used for this wine were picked at lower sugar levels with lifted aromatics in March of 2008. The ferment was stopped when the alcohol reached 5.5% and the fermentation "spritz" was retained in the final wine.

### Tasting Notes

A striking pink blush in colour, the Moscato will open with a welcoming sigh. The aromas leap from the glass: Lavender, 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 as an aperitif or to complement a Sunday brunch.

### Cellaring

Serve extremely cold to retain the spritz for as long as possible.



MADFISH WINES

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