

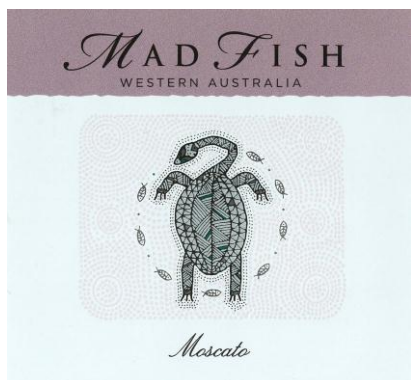
2012 MadFish Moscato White

Varieties:

Muscat Rose à Petit Grains

Regions:

Margaret River



Technical Notes

MadFish Moscato is made from the most noble of Muscat, the Muscat Blanc à Petit Grains. Whilst the name implies a white colouration, the unexpected *rosa* or pinkness of the wine is the result of a fortunate variant within the variety. As such the adoption of the name, Muscat Rose à Petit Grains better describes the wine colour.

The grapes are harvested at 11° Baume and chilled to the press for 12 hours of contact between juice and skins. This period allows for the full extraction of colour, flavour and aroma into the juice.

Fermentation is long, slow and cold in order to retain the carbon dioxide or fizz that naturally evolves during the fermentation process. At 6 % alcohol, the fermentation is stopped and the remaining sugar is retained in the wine. Bottling is done immediately post fermentation to capture the exotic fruit flavours and aromas so typical of Moscato.

Tasting Notes

A florescent salmon pink in colour with exotic scents of rose water, citrus, quince and musk. The palate is sweetly fruity, low in alcohol and lightly fizzy.

Cellaring

Drink in the Spring

Analysis

Alcohol: 6% v/v, Acidity: 7.6 g.lt, pH 2.83, Residual Sugar 116 g.lt