

2014 MadFish Moscato

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 held cold in 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 fresh fruit and fizz that naturally evolves during fermentation. The fermentation is then stopped at 6% alcohol and the remaining sugar and fizz retained in the wine. Bottling is immediately post fermentation to ensure the fresh exotic fruit flavours and aromas so typical of Moscato are captured.

Tasting Notes

An attractive pink grapefruit colour is extracted from the skin of the Muscat grapes upon pressing. On the nose, this wine displays intense grapey and orange blossom aromas, intermingle with a hint of Turkish delight. Fresh lychee, guava, raspberry, and zesty citrus fruit flavours provide a luscious sweetness to the palate, which is delicately balanced by juicy, crisp acidity and a light fizz.

Fragrant, refreshing and moreish... this low-alcohol wine is the perfect accompaniment for a summer BBQ at the beach, or as an alternative to a champagne brekky. Drink in spring and summer.

Analysis

Alcohol: 5.9% v/v

Acidity: 9.77 g.lt

pH 2.88

Residual Sugar 96 g.lt