

MAD FISH

WESTERN AUSTRALIA

2016 MadFish Moscato

Varieties:

Muscat Rose à Petit Grains

Regions:

Margaret River



Technical Notes

MadFish Moscato is made from the most noble of Muscat grape varieties, 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 Rosa 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 from the skins.

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

Tasting Notes

A pretty, pale pink in colour and full of exotic notes of guava, quince and raspberry, spiced with musk, rose petal and star anise. Fresh, punchy lychee, guava, raspberry sorbet, and pomegranate flavours provide a luscious sweetness to the palate, perfectly complimented by a zesty citrus acid crunch and light fizz.

Fragrant, fresh, moreish and low in alcohol, this wine is great alternative to a champagne brekky.

Drink in spring and summer at any time of the day.

Analysis

Alcohol: 5.5% v/v

Acidity: 7.6 g.lt

pH 3.04

Residual Sugar 119 g.lt

MadFish Wines

Margaret River and Great Southern, Western Australia

www.burchfamilywines.com.au

