



NINE VINES

MOSCATO



REGION:

South Australia

VITICULTURE & WINEMAKING:

The grapes for this wine were sourced predominantly from Angove Family Winemakers premium growers in the Riverland region. Soils are mainly red sandy loam over limestone, on gently undulating east west ridges.

The Vintage was generally cool, good rains in spring lead to minimal requirement for irrigation, good crops being set and substantial canopies which would be needed to ripen the fruit to perfection. This cooler year has been great for aromatic varietal expression, and this Moscato is no exception. A warm early January period ensured fantastic flavour development and a relatively early harvest of exceptional grapes.

Harvesting occurred at night to ensure the grapes were as cold as possible, minimising the risk of spoilage and maximising the retention of the delicate aromatic characters. The grapes were rushed to the winery and pressed immediately using modern membrane tank presses. After cold settling the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Slow, cool fermentation was followed by minimal handling, filtration and bottling at the Angove family's winery.

WINEMAKERS' NOTES:

Crisp and fresh bursting with grapey flavours this is a light delightfully sweet slightly fizzy wine made to drink soon after bottling. Perfect as an aperitif, or to accompany dessert, this is a wine that speaks of its Southern Australia origins, perfect with a picnic with friends next to the river or a lazy afternoon on the beach.

TECHNICAL:

Varieties:	Moscato
Alcohol:	8% alc/vol
Total Acidity:	6.0 gms/l
Residual Sugar:	75 gms/l