



Kissing Bridge

2009

MOSCATO

In this fast paced changing world, it is nice to know that some things just stay the same. With each new vintage we search for the best wines from throughout Australia to ensure that the Kissing Bridge Moscato you drink this year, will be the same outstanding wine for each year to come.

Kissing Bridge Moscato is a refreshing, fruity wine with very fine bubbles and a lovely crisp finish.

WHAT IS MOSCATO?

Moscato is the Italian word for Muscat. The Muscat of Alexandria grape, commonly known as Gordo Blanco in Australia, is the grape used in Kissing Bridge Moscato. A variety that loves the warm weather and is perfectly suited to the warm inland climates in the Murray Darling region.

The Moscato style originated in the Asti region of northern Italy. Moscato D'Asti wines are slightly fizzy with a lower alcohol. The wines are released soon after vintage to preserve their naturally fresh character.

WINEMAKER'S COMMENTS

The key to making Moscato is to capture the natural fruity, spice aroma and flavour of the Muscat grape. The grapes are crushed and pressed quickly then the clarified juice is put in a pressurized fermenter. During fermentation the carbon dioxide is captured giving the wine its frizzante character. The ferment is stopped early leaving the grapes natural sugar and flavour intensity as the wine's key feature.

TECHNICAL INFORMATION

Alc / Vol : 5.5%
Total Acid : 6.4g/l
PH : 3.2

