

LONG FLAT



MOSCATO

2009

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The Grape

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The Style

The Moscato style originated in the Asti region of northern Italy. Two types of wine are made in Asti, Sparkling Asti Spumante and Moscato D'Asti. The Moscato D'Asti wines are slightly fizzy with a lower alcohol than their sparkling cousins. The wines are released soon after vintage to preserve their naturally fresh character. Some of the most refreshing wines in the world, one would be hard-pressed to find a better drink on a summer's day.

How We Make It

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.

The Taste

Close your eyes and think of fresh grapes, that's what Moscato tastes like. The colour is pale yellow and there are very fine bubbles. The palate is fruity and fresh with a lovely crisp finish.

Technical Information

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

Medals

Silver Medal 2009 Royal Adelaide Wine Show (Class 13)
Silver Medal 2009 Royal Melbourne Wine Show (class 47)
Bronze Medal 2009 Royal Perth Wine Show (Class 11)