

LONG FLAT



PINK MOSCATO

2009

There's nothing like a relaxed chat with loved ones or friends, especially over a glass of our Long Flat Pink Moscato.

The Grape

Moscato is the Italian word for Muscat. The Muscat of Alexandria grape, commonly known as Gordo Blanco in Australia, is the grape of choice for the Long Flat Pink Moscato. It is a white grape that is perfectly suited to the warm inland climates in the Murray Darling region.

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. We were inspired by these wines to produce our Pink Moscato.

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. A small parcel of shiraz is added to the finished wine giving it a vibrant soft pink colour.

The Taste

A fruity lift of raspberry and apple with musk undertones is complimented by refreshing acidity and natural berry sugars. Serve chilled with Barbequed Chilli and Lime prawns or simply on its own.

Technical Information

Alc / Vol : 6.0%

Total Acid : 6.4g/l

PH : 3.25