

MCGUIGAN WINES

Discover 2008 Moscato

REGION South Eastern Australia

COLOUR Clear with a golden tinge

AROMA A delicate floral aroma with hints of rose petal and Turkish delight.

PALATE This moscato is a light sweet wine featuring a dash of bubbles. It is a fruit driven wine showing intense floral citrus flavours along with a refreshing light spritz. The wine has some richness from the non fermented sugars and is complemented by a crisp finish.

FOOD Being only 8.5% alcohol makes this wine perfect for as a starter, with tapas, fresh fruit, dessert or simply as a refreshing treat.

NOTES The fruit for this wine was left on the vine for an extended period to increase the ripe fruit flavours and get some dehydration in the grapes prior to picking. The fruit was handled reductively to maximise fruit character and was pressed and centrifuged to clarity. The clarified juice was then put in refrigerated tanks and fermented cold using an aromatic yeast strain before being stopped once the alcohol reached 8.5%. The wine was lightly fined and cold filtered prior to bottling at 4 degrees C.

TECH Alc 8.5% pH 3.09 RS 61g/L



DISCOVER RANGE

“The wine making team can be well satisfied with their efforts. These are smart wines, easy-to-drink and of exceptional value.”

John Fordham, Wine Writer The Sunday Telegraph



Moscato Sauvignon Blanc Pinot Grigio Rosé Shiraz Viognier



discover the story

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