



NV MADFISH MOSCATO

TASTING NOTES

Pretty in pink and pale in colour, this wine is like summer in a glass. A lighter style of aperitif full of exotic notes of quince and raspberry sorbet, lightly spiced with musk, rose petal and star anise. Fresh, punchy lychee, guava, raspberry and pomegranate flavours provide a luscious sweetness to the palate, and perfectly complemented by a zesty citrus crunch.

WHEN TO DRINK AND WITH WHAT

Gently spritzed, crisp and lusciously sweet this is a wine best served chilled as an aperitif or an accompaniment to brunch. Enjoy this wine in its vibrant youth.

ABOUT MOSCATO

MadFish Moscato is made from the most noble of Muscat grape varieties, the Muscat Blanc à Petits Grains. Whilst the name implies a white colouration, the unexpected rosa or pinkness of the wine is the result of a fortunate variant within the variety. As such, the adoption of the name, Muscat Rose à Petits Grains better describes the wine colour.

The grapes are harvested at 11° Baume and held cold in the press for 12 hours of contact between juice and skins. This period allows for the full extraction of colour, flavour and aroma into the juice from the skins.

Fermentation is long, slow and cold in order to retain the fresh fruit and spritz that naturally evolves during fermentation. The fermentation is stopped around 6% alcohol with the remaining sugar and fizz retained in the wine. Bottling is immediately post fermentation to capture the fresh fruit flavours and aromas so typical of Moscato.

MOSCATO NV

VARIETIES

Muscat blend

REGIONS

South West Australia

NUMBERS

Alcohol 8.0 % v/v

Acidity 6.4 g.lt

Residual Sugar 65 g.lt

pH 3.27

MAD FISH
WESTERN AUSTRALIA