





CHALK HILL BLUE

2022 MOSCATO

SOUTH AUSTRALIA

VINEYARD

The soils in our vineyard and our premium growers are comprised of red sandy loam over a limestone base, perfect for growing grapes with intense flavours.

Coming off a bumper crop in 2021, we knew that yields from 2022 were going to be down. This was exacerbated by a cool spring, and hailstorms in November. Despite this, the mild summer temperatures, abundant sunshine and lack of rainfall created a perfect harvest season – steady ripening across whites and reds aided fruit intensity and flavour development, while cool nights meant acids remained intact. While yields are down, quality is exceptional, resulting in fantastic wines.

WINEMAKING

In order to ensure no loss of flavour intensity we harvest in the early hours of the morning and press the grapes as soon as they arrive at the winery. The intensely sweet juice was allowed to clarify naturally prior to innoculation with selected yeasts and a slow, controlled fermentation. Once the desire level of sweetness was achieved the ferment was stopped and the wine bottled on the Angove Estate.

TASTING NOTES

COLOUR Brilliantly clear with a pale yellow hue.

AROMA Bright, fresh and lively with lifted floral notes.

FLAVOUR Mango, Lychee and pear erupt in a mouthfilling display.

CELLAR POTENTIAL Drink now

HAVE IT WITH ...

Spicy Asian dishes.