

SUGAR & SPICE

2022 MOSCATO
SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from the meticulously attended Angove family vineyards and other premium growers. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

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

Harvested during the cool light of dawn to ensure no loss of flavour intensity, the fruit was then transported to the winery and pressed and cooled. After settling the cold clear juice was carefully removed and inoculated with selected yeasts. Slow, controlled fermentation to preserve the lovely flavours and aromas was followed by minimal handling, filtration and bottling at the Angove Estate.

TASTING NOTES

COLOUR	Crystal clear.
AROMA	Intense guava, rockmelon and honeysuckle.
FLAVOUR	Seductively sweet with ripe tropical fruit notes, citrus, and a well balanced finish.
CELLAR POTENTIAL	Drink now

Vegan Friendly

HAVE IT WITH ...

Your friends on a warm summer day.