



VITICULTURAL NOTES

The Black Muscat fruit for this Moscato was grown in the Ballandean district of the Granite Belt.

The Granite Belt is situated on the Great Dividing Range 850m above sea level and 95km inland from the coast. The winters are cold and frosty and summers warm, producing a continental climate. Most of the region's rainfall comes in the growing season, feeding the buds and shoots. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

WINEMAKING NOTES

The key to making Moscato is to capture the naturally fruity aromas and flavours of the Muscat Grape. The ferment is stopped early leaving the grapes natural sugar and flavour intensity as the wine's key feature. Moscato is released soon after vintage to preserve its naturally fresh character. In addition when bottling the wine we capture some of the naturally occurring Carbon Dioxide created during the winemaking process in order to give the wine its slightly spritzzy style.

TASTING NOTES

While it's been described as the ultimate breakfast Wine, Moscato is also fantastic as an aperitif or dessert wine.

Blush pink in colour, the nose is dominated by aromas of rose water and Turkish delight. Watermelon and guava with a hint of sweetness on the palate give this wine a fresh clean finish. Drink Chilled!

2018 MOSCATO

VARIETAL	Black Muscat
ALCOHOL	7.2%
AGING REGIME	Stainless Steel
CELLAR	Enjoy while young & vibrant
COLOUR	Blush Pink
NOSE	Beautiful aromas of rose water and Turkish delight
PALATE	Watermelon and guava with a hint of sweetness and slight spritz



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