

SANTA & D'SAS

# PATTERN RANGE

## 2019 MOSCATO

*A true Moscato d'Asti style that is fresh, aromatic and delicate with a fruitiness that is balanced by acidity and spritz.*

### TASTING NOTE

The Moscato has a beautiful pink, inviting colour. This wine shows lovely fresh aromatics of rose petal, strawberries and citrus. Intense flavours of Turkish delight, raspberries, fresh citrus and fairy floss lead to a textured palate. A wine of great appeal, the retained carbon dioxide from fermentation gives a mild 'frizzante' effect resulting in a fresh and lively wine. Serve well chilled and enjoy while young and vibrant.

### FOOD

Spicy spaghetti arrabbiata.

### VINEYARD

The Brown Muscat and Black Muscat grapes for this wine are from the Duffy vineyard located at Swan Hill in the Sunraysia region of Victoria. A relatively arid region, the soil structure at this vineyard site comprises limestone, marine sands and clays that extend 90 metres deep.

### THE SEASON

The Swan Hill wine region has a continental climate meaning it has large temperature variations between summer and winter and between night and day. The many warm, sunny days and cool clear nights provided excellent ripening conditions for vintage 2019. Low rainfall combined with low humidity, resulted in near disease free vine growing conditions for Muscat varieties.

### WINEMAKING

The fruit for the Santa & D'Sas Moscato was picked at the Swan Hill vineyard on the 16th of February, at 12.6° baumé. The fruit was pressed to stainless steel tanks where the juice was cold settled for 48 hours before being racked off juice lees. The Moscato juice was then blended with a small percentage of Central Victorian Mourvedre to add colour, red berry aromatics and soft roundness to the palate structure. The juice was fermented at 11°C with the natural CO2 produced during ferment being retained under pressure in the wine. At 6.2%v/v alcohol the fermentation was stopped by chilling the wine and filtering off yeast lees. After filtration, the wine was bottled under pressure with a crown seal closure.

### ANALYSIS

Alcohol 6.2%v/v, pH 2.93, TA 7.23 g/L, RS 115 g/L, Dissolved CO2 8.0 g/L

### PACKAGING

750mL, 12 bottles per case

