

## TASTING NOTES

# 2020

## *St Leonards Vineyard*

### *Moscato*

#### TECHNICAL INFO

Alcohol	5.5%
Standard drinks	3.3
RRP	\$22.00
Contains sulphites	



#### THE RANGE

Not far from the mountains, where the Murray still runs deep and clear, is a great curve in the river. Planted here is our vineyard where gnarled old vines send their roots deep into the rose-coloured sandy soils. Premium wines have been made and enjoyed here at St Leonards since 1860.

#### THE WINE

With a pale straw colour this wine is light and packed with crisp, grapey flavour and hints of pear and honeysuckle. Its lush ripe fruit is complemented by tingly bubbles or 'frizzante'. This slight fizz refreshes the palate and is enhanced by crisp acidity.

#### GRAPE VARIETY

Believed to have been given its name by the Romans as they found its distinctive aroma akin to that of musk, and hence called it Moscato. Made from a blend of grapes from the Muscat family, this variety is enjoyed for its fresh grapey flavours and lively acidity.

#### WINEMAKING

The spritz and the sweetness are both naturally occurring in this wine. After picking, crushing and pressing, the juice ferments. This fermentation is carried out by yeast that consume the sugar and produce alcohol and carbon dioxide gas. The ferment is stopped just over half way through, and then kept very cold until it is bottled. By doing this, some of the sugar remains, the wine is low in alcohol and the carbon dioxide stays in the wine as a soft spritz.

#### CELLARING POTENTIAL

With wonderful sweet grapey flavour it is best to drink whilst young and fresh.

#### FOOD MATCHING

Moscato is a wonderful anytime summer drink and accompanies fresh fruit desserts very well. It will also serve as an aperitif or a perfect partner to lightly spiced dishes. Sweet, spritzzy and loads of fun.



Halliday Wine Companion 2020

## St LEONARDS

VINEYARD WAHGUNYAH VICTORIA AUSTRALIA