

BROWN BROTHERS MILAWA VINEYARD

Tasting Notes



2020 Brown Brothers National Release Moscato Rosé

Release date – 30/10/2020

The Wine

The wine has a vibrant strawberry pink hue, giving it a light and delicate appearance. Rose petal and red berry aromas along with freshly crushed grapes and a spicy perfume dominate the nose. These characters follow through to the palate along with a fruitiness that is balanced by acidity and spritz. A wine of universal appeal, the retained natural carbon dioxide from fermentation gives a mild frizzante effect resulting in a lively and fresh wine. Serve well chilled and enjoy while young and vibrant.

The Grape Variety

Muscat of Alexandria is part of the exotic Muscat family. The Romans are believed to have given the grape its name as they found its distinctive aroma akin to that of musk, and hence called it Moscato - smelling of musk. Viticultural experts have identified at least 200 different members of the Muscat family and several of these different clones have been cultivated in Australia for as long as grapes have been grown here. Australian winemakers have a fondness for the variety as it produces delicious, plump, juicy grapes and can produce a wide range of wine styles depending on which clone is cultivated, when it is harvested and how it is handled. If harvested early, it produces delicate, perfumed, crisp, dry white table wines but if left to hang on the vines several weeks longer it produces rich flavoursome dessert wines.

Technical Description

This wine is made from Muscat of Alexandria grapes with a small percentage of Cienna to give the rosé colour. The grapes were harvested from late February to early April at baumés ranging from 10.6 to 12.7. The wine was bottled soon after fermentation with an alcohol of 6.5%, a pH of 3.2 and an acid level of 5.5g/L.

Serving Suggestions

The Moscato Rosé is so delicate and fresh that it is a fantastic drink to have on its own. Try Moscato Rosé with a raspberry infused white chocolate, nougat or Turkish delight for a seamless sweet combination. For something savoury, Peking duck spring rolls with hoisin dipping sauce. The Moscato aromatics are perfect with the aromatics of the duck while the sweetness enhances the enjoyment of the hoisin flavours.

Related Wines

Moscato; Sparkling Moscato Rosa

