

NINE VINES

2018 MOSCATO
SOUTH AUSTRALIA



VINEYARD

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

Vintage was moderate and early season rains in spring lead to minimal requirement for irrigation with exceptional crops being set and substantial leaf cover which would be required to ripen the fruit to perfection. This year has been great for aromatic varietal expression, especially with the fruit dominant varieties such as Moscato. The harvest period was longer than usual resulting in a relatively late harvest starting in March.

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 using modern membrane tank presses. After settling the cold clear juice was carefully racked and inoculated with selected yeasts. Slow, controlled fermentation was followed by minimal handling filtration and bottling at the Angove Estate.

TASTING NOTES

COLOUR	Crystal clear with a pale green hue.
AROMA	Crisp and fresh bursting with grapey flavours.
FLAVOUR	This light delightfully sweet aromatic wine is made to drink soon after bottling.
CELLAR POTENTIAL	2020

HAVE IT WITH ...

Perfect match to Asian cuisine.

