



SANTA & D'SAS NV MOSCATO

Pattern Range



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

Region | Season

The Muscat Rouge à Petits Grains (Brown 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 Swan Hill wine region is 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 provide excellent ripening conditions.

Winemaking

The fruit for the Santa & D'Sas NV Moscato was picked at the Swan Hill vineyard in early February, at 12.4° 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 King Valley Pinot Noir to add colour, some red berry aromatics and soft roundness to the palate structure. The juice was fermented at 12°C with a natural CO2 produced during ferment being retained under pressure in the wine. At 6.5%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.

Tasting

Pale-pink in colour, the wine has a light and delicate appearance. Fresh and vibrant, this wine shows lifted aromas of rose petal and white peach. Intense flavours of musk, spice and boiled sweets lead into 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.

Alcohol 6.4% v/v, pH 2.91, TA 7.48 g /L, RS 97 g/L, Dissolved CO2 of 6.5g/L.
750mL, 12 bottles per case

santandsas.com.au

