



FINE AUSTRALIAN WINES

Sweet As

MOSCATO 2023



- Winemaking** The fruit for our 2023 Sweet As are sourced from the inland grape growing area of the Riverina. Sun drenched days and meticulous attention in the vineyard, produced optimum fruit flavours and physiological ripeness. After crushing, destemming, chilling and pressing, the juice is clarified before a slow fermentation at cool temperatures of 10 – 17°C. Once the optimal sugar and alcohol level are reached, the fermentation is arrested by further chilling to 3°C. The wine is then blended, stabilised and filtered ready for bottling in retaining fresh varietal fruit flavours.
- Tasting note** Aromas of orange blossom, rose petals and a hint of musk. The palate is sweet yet balanced with delicate flavours of lychee, tropical fruit and peach with floral overtones combine to create a sweet and delicious palate.
- Region** South Eastern Australia
- Wine Analysis** Alcohol: 8.0% pH: 3.38
TA: 7.73 g/l RS: 76.0 g/l
- Style** Delightfully Sweet and light bodied.
- Food Match** The Sweet As Moscato is perfect for a refreshing glass at any time but especially good with fruit-based desserts, such as fruit tarts, cobblers, or sorbets
- Cellaring** This wine has been made to enjoy now.

Matt Santos,
Winemaker



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Packaging Detail

Range: Sweet As

Product: Moscato

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966002777

Carton Barcode No: 19335966002774

Bottle: Light Weight Claret - (FG-119)

Bottle Weight (grams): 330

Package Weight (grams): 950

Bottle Dimensions (hxd): 284mm x 74.4mm

Carton Size: Dozen

Carton Dimensions: 227mm x 153mm x 292mm

Slipsheet Configuration: 64 (domestic)



Carton