



BERTON VINEYARDS

Sweet As

2019 PINK MOSCATO

“Create a new experience and be charmed by a kiss of sweetness touching your lips.”



Vineyard and Vintage	A dry start to the season continued right through to harvest in most regions which made for little to no disease pressure. Early season temperatures were mild until January saw many vineyards throughout South East Australia experience extreme heat waves and instances of significant yield loss. Wine quality from the vintage however is excellent especially for Viognier which maintained a lovely crisp acidity despite the hot conditions.
Winemaking	After crushing, destemming, chilling and pressing, the juice is clarified before a slow fermentation at cool temperatures of 10 – 16°C. Once the optimal sugar and alcohol level are reached, the fermentation is arrested by further chilling to 3C. The wine is then blended, stabilised and filtered for bottling to retain fresh varietal fruit flavours.
Tasting note	Aromas of lime, cherry and a hint of musk, with fruit flavours of strawberry, pineapple and lime citrus create a sweet and delicate palate with a soft and crisp finish.
Region	South Eastern Australia
Wine Analysis	Alcohol: 7.5% pH: 3.14 TA: 8.10 g/l RS: 74.00 g/l
Style	Dry, full bodied.
Food Match	The Sweet As Pink Moscato is perfect for a refreshing glass at any time! Especially good with desserts such as fruit flan.
Cellaring	This wine has been made to enjoy now.

Winemaker,
James Ceccato



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Carton Packaging

Sweet As 2019 PINK MOSCATO Packaging Detail

Range: Sweet As

Product: Pink Moscato

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966003606

Carton Barcode No: 19335966003603

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)