

STELLA BELLA

2017 Pink Moscato



Appearance

A brilliant rosy pink colour.

Aroma

The wine has an immensely appealing bouquet of rosewater and Turkish Delight, intertwined with orange blossom and musk.

Palate

The spritzly palate is brightly fruity, displaying fresh strawberry and Turkish Delight flavours, combining zesty fresh acidity to deliver a supple, fresh and delicate finish.

Enjoyment

Enjoy as a palate cleanser as part of a dégustation menu, with a fruit.

Wine Specs

Blend	100% Muscat Rose à Petits Grains
Cellar	Drink Now
Alcohol	7.0%
pH	3.21
Acidity	7.47
RS	90g/L

The finest Muscat Rose à Petits Grains, is used to create our Stella Bella Pink Moscato, which was one of the first Moscato's to be made in Australia, setting a benchmark for quality and style. The wine is deliciously floral and fruity, low in alcohol, with a luscious sweetness and a delicate spritz.

Place

Our Muscat Rose à Petits Grains vines are planted in a selection of our southern Margaret River vineyards to maximise the heady aromatics inherent in the muscat grape and allow the cool and slow ripening period to create delicate flavours while maintain high natural acidity to perfectly balance the lusciousness of this wine.

Vintage 2017

Cooler temperatures and some unusual rainfall required diligent viticulture to ensure the fruit was in perfect condition. This resulted in the development of ripe flavours at low sugar levels and high natural acidity in white varieties, providing the perfect balance to an create aromatic and precise wine.

Winemaking

The grapes are cooled before crushing to the press, remaining on skins for up to 24 hours to extract colour and flavour. The juice is settled bright, and then fermented cold until the desired alcohol level is reached. The fermentation is the cooled to maintain the natural grape sugars and CO² that has evolved during fermentation.