STELLA BELLA

2024 Pink Moscato

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.

Appearance

Soft, pale pink.

Abundant aromas of...

Appealing rosewater, raspberry and Turkish Delight, intertwined with delicate notes of musk.

Palate

Brightly fruity with a delicate spritz and full of flavour. A zesty palate with fresh summer berries, rose petal and Turkish Delight. All combine with the fresh acidity to deliver a supple, refreshing and lingering finish.

Enjoyment

Enjoy as a palate cleanser as part of a dégustation menu.

Wine Specs

Blend	100% Muscat Rose à Petits Grains
Cellar	Drink Now
Alcohol	7.0%
pH	3.15
Acidity	7.40

Place

Our Muscat Rose à Petits Grains vines are planted in our iconic Luminosa vineyard, situated at the top of the prestigious Boodjidup Valley. A hands on approach to viticulture allows us to maximise the heady aromatics inherent in the muscat grape and allow the cool and slow ripening period to create delicate flavours while maintaining high natural acidity to perfectly balance the natural sweetness and pétillance of this wine.

Vintage 2024

Every vintage carries its own signature, but 2024 defied all expectations. Defined by an El Niño season without significant rain from late September through harvest, our vines thrived under clear skies, accelerating flavour development across our varietals. Good viticulture reigned supreme and the cooler part of Margaret River as always... was the place to be.

Winemaking

The grapes are cooled before crushing to the press, remaining on skins for up to 8 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 undertaken at very low temperature to maintain the natural grape sugars and CO2 that has evolved during fermentation.