



pink moscato 2014

Background

The finest muscat grape, the Muscat Rose à Petits Grains, is used to create Stella Bella Pink Moscato. In style the Pink Moscato draws upon the authentic Moscato wine style, made from this same grape. The wine is sweetly fruity, low in alcohol and lightly fizzy (or *pétillant*). The rosa of the berries is expressed sumptuously in the wine's colour, aroma and flavour.

Tasting Notes

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

Food ideas:

Enjoy as a palate cleanser as part of a dégustation menu, with a fruit platter on a hot summer's afternoon or with vanilla panna cotta and fresh strawberries.

Drink:

Whilst youthful and fresh, from chilled champagne flutes!



Stella Bella Pink Moscato 2014 · Technical Notes

Alcohol:	7.5% vol	Standard Drinks:	2.2
pH:	3.24	Acidity:	7.01g/L
Residual Sugar:	90g/L	Blend:	100% Muscat Rose à Petits Grains

Vineyard(s):

The vineyard sites for the Stella Bella Pink Moscato are located in the southern part of the Margaret River region in order to maximise the heady aromatics inherent in the muscat grape. The grapes are ready for harvest when all the berry skins have turned a full and deep, rosy brown colour.

2014 Vintage:

Margaret River experienced one of its warmest vintages on record, on a par with the very warm 2011 vintage. Whites were all harvested quickly and look exceptional. Flavours are bright and fresh with natural acidity high and in good balance. The red harvest benefitted from mild conditions throughout March and April which enabled tannin and flavour maturity to catch up to the high sugars prior to harvest. Once again the weather gods were on our side for a classic Margaret River vintage.

Winemaking:

The muscat grapes are cooled before crushing to the press, remaining on their skins for up to 24 hours to extract colour and flavour. After pressing, the juice is settled bright, and then fermented cold with an aromatic yeast strain. When the desired alcohol level is reached, the fermentation is arrested by rapid cooling in order to maintain natural grape sugars and the carbon dioxide gas evolved during the fermentation process. Bottling occurs in July of the vintage year, in time for a spring release.

Closure: Screwcap

Market: Domestic and export

