



## 2012 MOSCATO TASTING NOTES

The Deakin Estate vineyard is located in Australia's Mildura region at Red Cliffs where the Murray River brings life to some of the country's most respected wine producing land. Blessed with a warm and sunny climate, this region was first transformed with the help of Alfred Deakin, the former prime minister of Australia, into an "agricultural oasis" in the 1880s. The Deakin Estate property and the wine are named in honor of Alfred Deakin. When it was purchased in 1967, the Deakin Estate vineyard started simply as a grower. In 1980, we added our winery facility, and in 1994 launched our premium wine varietals.

### TASTING NOTES

Pale lime-yellow in color with a fresh and fruity nose with lifted floral and musk aromas. On the palate, this wine is light-bodied, sweet and spritzy with fresh, zingy natural acidity and a green apple finish.

### FOOD PAIRINGS

Light desserts including meringue and cheesecake or a fresh fruit salad. Possibly best suited to strawberries and rockmelon served with a chocolate dipping sauce - at any time of day. And good by itself too. Spoil yourself.

### WINEMAKING

The Deakin Estate 2012 Moscato is made from Muscat grapes and was fermented with an aromatic yeast to accentuate the fruit character. The slow, cool fermentation was stopped early, ensuring the alcoholic content remains low, then blended and stabilized with the utmost care taken to preserve the CO2, a natural product of fermentation which adds a little spritz.

### BLEND

100% Muscat Gordo Blanco

### ANALYSIS

Alcohol by Volume: 7%

pH: 2.98

Acidity: 6.8 g/L

Residual Sugar: 100 g/L

