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SUGAR & SPICE

2016 Moscato

SOUTH AUSTRALIA

VINEYARD

The grapes for this wine were sourced from the meticulously attended Angove family vineyards and other premium growers. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Vintage was fast and furious with early season rains in spring followed by generally dry conditions which allowed the fruit to ripen to perfection. This year has been great for aromatic varietal expression, especially with the fruit dominant varieties that make up the Moscato family.

WINEMAKING

Harvested during the cool light of dawn to ensure no loss of flavour intensity, the fruit was then transported to the winery and pressed and cooled. After settling the cold clear juice was carefully removed and inoculated with selected yeasts. Slow, controlled fermentation to preserve the lovely flavours and aromas was followed by minimal handling, filtration and bottling at the Angove Estate.

TASTING NOTES

COLOUR	Crystal clear.
AROMA	Guava, rockmelon, ripe tropical fruits.
FLAVOUR	Hedonistically sweet with tropical fruit notes, some citrus and a well balanced finish.

CELLAR POTENTIAL 2018

HAVE IT WITH ...

Your friends on a warm summer day.

