



## MARTIN'S PICK UP MOSCATO

### GRAPE VARIETIES RATIO (%) & SOURCE:

Muscat APG Blanc ex South Australia

### HARVEST DATE:

February

### WOOD DETAILS:

Nil

### VINTAGE CONDITIONS:

The vintage was preceded by a cool Winter with below average rainfall and mild, dry weather during the growing season. Above average temperatures during January led to a slightly earlier start than usual to harvest. Careful management in the vineyard maintained strong, healthy canopies allowing the Muscat grapes to retain good levels of acidity and the usual lifted aromatics we expect from this variety.

### WINEMAKING/VITICULTURE:

Fruit was picked in the coolest part of the evening and the juice handled reductively in order to preserve fruit freshness and aromatics. Cool fermentation with aromatic yeast strains retains the lovely varietal flavour of the Muscat grape. The ferment is stopped early to maintain the perfect balance between natural acidity and grape sugar in the final blend.

### TERROIR/SITE:

Fruit was specifically selected from vines with very healthy canopies and more shaded fruit which is essential to retain the delicate fruit aromatics and freshness that is so critical for this wine style.

### TASTING COMMENTS:

**Colour:** Pale straw with green tints.

**Aroma:** Fragrant and floral with enticing aromas of tropical fruits and a hint of musk.

**Palate:** The palate is light and fresh with flavours of guava, lychee and peach sorbet. The fruit sweetness is delicately balanced by a fresh citrus-like acidity and a subtle hint of spritz on the finish.



**TOTAL ACIDITY (g/L):**

7.1

**pH:**

2.99

**ALCOHOL (%v/v):**

8.5