



The original Martin's pickup was the vehicle of choice for all deliveries in wine country. The townspeople would be on the lookout for the old pickup because when it was on the road, it meant the finest wines were not far away.

MOSCATO

GRAPE VARIETIES & SOURCE:

Muscat APG Blanc ex South Australia

HARVEST DATE:

11th to 14th February 2020

VINTAGE CONDITIONS:

Vintage was preceded by a very dry Winter and Spring followed by above average temperatures in December. Careful irrigation management in the vineyard was required to maintain strong, healthy canopies and provide good cover for the Muscat grapes. A welcome change of weather pattern brought much milder daytime temperatures and cool nights from mid January through to harvest in mid February which allowed the grapes to retain the fresh, delicate 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.

TASTING COMMENTS:

Pale gold in colour with green tints. Fresh and fragrant with lifted aromas of white roses, fresh tropical fruits and subtle hints of musk and vanilla bean. The palate is delicate and refreshingly light with flavours of guava, lychee and mango sorbet. The residual fruit sweetness is balanced by a fresh citrus acidity and a subtle hint of spritz on the finish.

ALCOHOL (%v/v):	8.5
TOTAL ACIDITY (g/L):	7.6
pH:	3.03
RESIDUAL SUGAR (g/L):	49.0

