

# Curious

## 2013 MOSCATO



### VINTAGE INFORMATION

Region	Victoria
Varietal	Muscat
Alcohol	5.5%
Best Consumed	Now

### WINEMAKING / VITICULTURE

Fruit for the Curious Moscato was harvested from a select vineyard within the Swan Hill region of Victoria during late February 2011. The fruit was crushed, pressed and cold settled before being inoculated. The juice was also fined prior to inoculation to ensure that the final wine is smooth and easy to drink. The fermentation was conducted at very cool temperatures ranging between 8-10C, with the fermentation period taking 10 days. To make certain sugar / alcohol balance was perfect, the ferment was measured daily for sugar and alcohol levels. The final wine was then fined, cold stabilised and filtered within a week to ensure the retention of the spritz and to keep the wine as fresh and fruity as possible

### HARVEST NOTES

The summer of 2012 / 2013 was hot and dry – the hot weather ripening grapes out of the 2013 vintage early and the dry spell allowing the sugars to develop fully. Balancing sugar and acid was tricky this year, however the vintage ended with a bang with great flavour ripeness being achieved at the last minute. 2013 will go down as a cracking year, with excellent overall quality and magnificent, vibrant colour in the reds.

### WINE DESCRIPTION

Our 2013 Moscato is pale blush pink in colour with a light spritz to add a tingle on the palate. Aromas of rose petals, musk and floral's dominate the bouquet, whilst the palate bewilders with lovely thick sweetness and a crisp acid finish. This wine is perfectly balanced with lovely length and simple fruit flavours. This wine is best consumed in its youth.

### FOOD RECOMMENDATIONS

Easy drinking with low alcohol, the 2013 Moscato is perfect for a Sunday afternoon tippie or why not try it with a spicy Asian curry. Best served chilled.