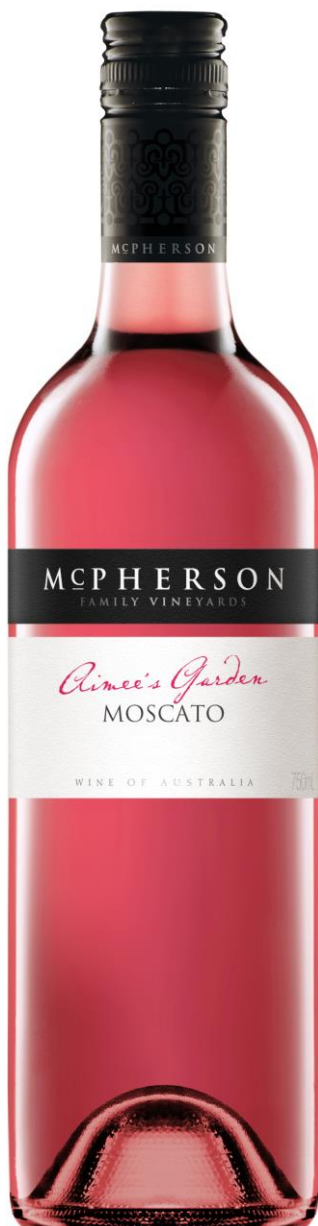


MCPHERSON

2013 MCPHERSON FAMILY MOSCATO

Aimee's Garden

Every Spring, Andrew McPherson's young granddaughter Aimee plants a garden of flowers at the front of her family home. The gorgeous fragrances and colours of Aimee's flowers in full bloom never fail to lift our spirits and bring a smile to our faces. Our Moscato is named in honour of Aimee's Garden. With lifted floral aromas and flavours of strawberries, rose petals and a hint of musk, this wine has a fine spritz, an uplifting finish and is best enjoyed chilled.



VINTAGE INFORMATION

Region	Victoria
Varietal	Muscat
Alcohol	5.5%
Best Consumed	Now

WINEMAKING / VITICULTURE

Fruit for the McPherson Moscato was harvested from a select vineyard within the Swan Hill region of Victoria during late February 2013. 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 and a slight spritz on the palate, the 2013 Moscato is perfect for a Sunday afternoon tipple. Partners beautifully with a spicy Asian curry or Thai salad.