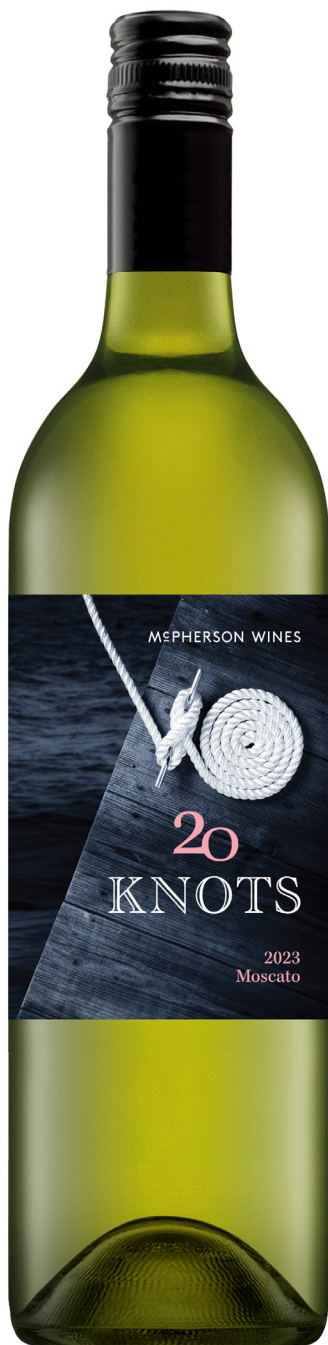


20 KNOTS

Moscato | 2023



Cruising at 20 Knots, because life's too short to anchor in the shallows.

TASTING NOTES

Floral aromas and flavours of strawberries, rose petals and a hint of musk, this wine has a fine spritz.

Best consumed

Now - 2026

Food Recommendations

Easy drinking with low alcohol and a slight spritz on the palate, our Moscato is perfect when served chilled. It partners beautifully with a spicy Asian curry or Thai salad.

WINEMAKING

Winemaking note

Fruit for the McPherson Moscato was harvested from select vineyards within the Swan Hill and Murray Darling region of Victoria. 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 8-10°C, 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.

Varietal composition 55% Brown Muscat, 45% Gordo

Alcohol 5.5%

Winemaker Jo Nash and Olivia Forbes



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