

La Vue

White Moscato | 2019
VICTORIA



Our modern, textural range of La Vue Wines has been created with beauty in mind. This light and stylish Moscato has been created with beauty in mind. Lovely floral notes and a light spritz make this a refreshing and aromatic wine with a gentle nature.

TASTING NOTES

Colour

Pale straw.

Nose

Lifted floral aromas and flavours of strawberries, rose petals and a hint of musk.

Palate

Flavours of ripe red berry fruits, almonds and honeysuckle all in perfect balance.

Best consumed

Now - 2025

Food Recommendations

Enjoy it outdoors on a sunny day chilled with lime and mint, or it partners beautifully with a spicy Asian curry or a Thai salad.

WINEMAKING

Winemaking note

The grapes for this Moscato were specially selected from our premium Victorian vineyards. The fruit was crushed, pressed and cold settled in our winery, before the juice was fined, resulting in a wine that is smooth and luxurious. Fermentation took ten days and was conducted at very cool temperatures that ranged between 8-10°C. To ensure perfect balance the ferment was measured daily to monitor 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 fresh and fruity.

Varietal composition 100% Muscat

Alcohol 5.5%

pH 3.34

Winemaker Jo Nash



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