



METAL LABEL MOSCATO FRIZZANTÉ

Forged from the Big Rivers Region, our Metal Label range refines standalone varietals into something exceptional.

Harvest Report 2018

Average annual temperatures resulted in textbook budburst across all varieties. A mild summer with no heat waves resulted in a long ripening period with balanced fresh fruit flavors. Fruit was harvested late February to early March in the middle of the night under cool conditions allowing for bright intense flavors. The 2018 whites stand out with refreshing and crisp characteristics with great aromatics.

Tasting Notes

This Moscato Frizzante impresses with tiny bubbles and light and fresh aromas of orange blossom and white peach. The palate is spritzy and sweet with juicy and tangy style. Smooth lychee notes with a bright and long finish.

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|--------------------------------|-----------------------------------|
| Composition: | 85% Moscato, 15% Gewürztraminer |
| Harvest: | By Hand |
| Vintage: | Mid February, 2018 |
| Region: | Big Rivers |
| Sub-Regions: | Riverina |
| Maceration: | No |
| Fermentation: | Selected yeasts, 50—60°F, 16 days |
| Secondary Fermentation: | Charmat Method |
| Malolactic: | No |
| Aging: | 100% Stainless Steel |
| Alcohol: | 7.24% |
| pH: | 3.17 |
| Total Acidity: | 8.23 g/L |
| Residual Sugar: | 78.0 g/L |

 **Bob Berton**
WINEMAKER

James Halliday
★★★★
4-Star Winery

UPC: 0 91771 18176 0
SCC: 100 91771 18176 7
Case Size: 12x750ml
Case Weight: 42 lbs

