



**MCGUIGAN**  
WINES

# PRIVATE BIN

## MOSCATO 2017

### VINTAGE CONDITIONS

The fruit for this wine was harvested and selected from vineyards in South Eastern Australia. The climate is hot with high evaporation rates and generally low rainfall, making irrigation essential. The climate is also continental, resulting in long sunny days and noticeably cooler nights to balance the style and flavour profile to produce a harmonious wine.

### WINEMAKING

The fruit was crushed, de-stemmed and immediately clarified. Fermentation followed after inoculating with selected yeast strains. Fermentation was carried out at cooler temperatures to preserve varietal fruit character. The fermentation was then stopped to retain natural sweetness in the wine.

### TASTING NOTES

The McGuigan Private Bin Moscato displays rich floral flavours with notes of musk, citrus and bubble gum. The palate highlights a sweet, refreshing Moscato with flavours of peach, musk, and lemon blossom. The finish is framed with crisp acidity, a touch of spritz and a hint of phenolic texture.

This delicate and delicious Moscato is the ideal aperitif or matched with fruit salad.



### VINTAGE INFORMATION

REGION: South Eastern Australia

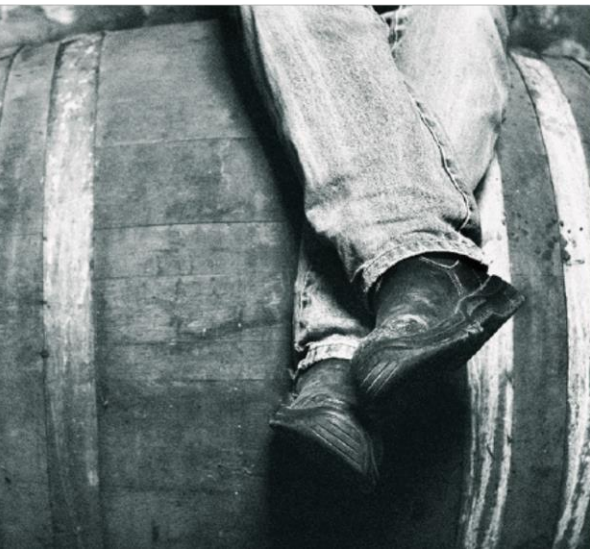
ALCOHOL: 8.50%

PH: 3.00

ACIDITY: 6.50g/L

RESIDUAL SUGAR: 65g/L

OAK: N/A



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