



Audrey Wilkinson.

SINCE 1866



Moscato

Vintage Conditions

The 2017 vintage will be regarded as a great Hunter Valley vintage, with ideal warm growing conditions leading up to vintage. After some spring and early summer rains, the vines were healthy and had plenty of foliage. Very dry and hot summer conditions with temperatures over 40 degrees meant the tannin and flavour profile of the fruit was allowed to fully mature. The 2017 white and red wines will be full of flavour and highly sought after.

Winemakers Notes

The grapes were harvested at the beginning of March, destemmed, crushed into the press where the juice and skins were held together for two hours for colour extraction and texture. After pressing the juice it was cold settled in tank, racked and cold fermented to retain the aromatic characteristics. After fermenting 50% of its sugar content, corresponding to 6-7%v/v alcohol, the ferment is stopped, the wine is filtered and bottled immediately. This popular wine is always our first release of the year as we want to preserve its fresh style.

Tasting Notes

Colour

Pale ruby pink.

Bouquet

An aromatic wine with ripe strawberries, cherries and lifted floral notes.

Palate

A delicate and lively wine on the palate with ripe red berries and a hint of spritz. The fruit sweetness is balanced with a crisp acidity.

Vintage

2017

Region

Swan Hill & Hunter Valley

Cellaring

Enjoy now.

Tech Data

Alc. 7.0%
TA 5.9/L
pH 3.33

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