



## FOUR SISTERS

Sparkling Moscato

VIBRANT. ALLURING. FLIRTATIOUS... INTRIGUING!

**Region:** Victoria

**Variety:** 100% Muscat

**Alcohol:** 9.0%

**Best Consumed:** 2010 - 2011

### Winemaking / Viticulture

Fruit was harvested from select vineyards in Victoria during late February 2010. 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 prepared for bottling, with bubbles being added at the very last stage - an important step to ensure the wine retains its fresh and fruity aromas.

### Vintage Conditions

The 2010 growing season allowed us to breathe a sigh of relief. With heat spells and bushfires in 2009, and higher than ideal alcohols in 2008, it seems that 2010 will produce wine with more elegance and balance. It was not without the odd scare though as higher than average rainfalls in March caused a few issues with disease, thankfully, the worst seemed to skip us. Overall 2010 looks to be a promising year with lower than average yields providing excellent quality and a long slow ripening season providing intense fruit characters amongst all varieties.

### Tasting Notes

Soft and enticing, this perfumed wine is perfectly refreshing for any occasion. Notes of rose petals and lilac combine with hints of spice and musk to create a truly heavenly experience. This wine perfectly balances elegant fruit flavours with a crisp and refreshing finish leaving you wanting more.

### Food Match

Best consumed in its youth, this wine is a stunning match with Summer fruits, prawn and feta salad or spicy Asian dishes



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