

THE FRUIT

The fruit for this inaugural Moscato Rosa is sourced from premium vineyards situated in the Barossa Valley and around South Australia. Grant selects only the best parcels of grapes to make this premium, fruit-driven wine with excellent balance, which is best enjoyed chilled on a warm Summers Day.

THE WINEMAKING

The fruit was crushed and destemmed. The juice was then cold settled and inoculated with neutral yeast to retain the natural fruit characters. The fermentation process was carried out at a cool temperature (below 10 degrees) for three weeks at which time the fermentation was stopped to retain natural grape sugars. The wine at just 12.7% alcohol was then bottled early and under low temperatures to retain the natural carbon dioxide which appears in the wine as subtle elegant bubbles.

(2007 Grant Burge MOSCATO ROSA)

This fresh and lively wine is crimson in colour and shows alluring aromas of rose petals, cherries, confectionery and musk on the nose. The lively palate shows rich ripe fruit flavours with strawberries and cherries and subtle sweet spices. The natural sweetness of the fruit is balanced by the elegant acid structure of the wine which finishes with a crisp, clean zingy taste.

Lightly spritzig and lower in alcohol; the 2007 Grant Burge Moscato Rosa has great drinkability and is well suited as an aperitif or a perfect match to spicy Asian dishes or a plate of strongly flavoured cheeses.

