

Velvet&Willow

2016 MOSCATO

VINTAGE:
2016

GROWING REGION:
McLaren Vale

GRAPE VARIETY:
Frontignac

ALCOHOL:
8.0%



TASTING NOTES:

The gorgeous 2016 Velvet & Willow Moscato is made from Frontignac grapes grown in a single vineyard in McLaren Vale. It has an enticing, aromatic, Frontignac bouquet full of fruit salad and just a hint of musk.

On the palate, the elegant spritz tingles the senses and the strong fruit flavours seduce it. The wine has a great balance between its natural fruit sweetness and the crisp acidity - these combine to give a long, zesty finish which leaves the palate asking for more.

WINE MAKING:

Fermented in stainless steel with the fermentation arrested so as to capture the best elements of the natural sweetness of the grape, this wine is low alcohol at 8.0%.

CELLARING:

By its very nature this wine is designed and ideal for current consumption.

FOOD SUGGESTIONS:

This wine is ideal to drink on its own, with good friends. It will however make a great accompaniment to savoury snacks and meze type meals.



ANDREW MILLER WINES

Licensed Premises:
17 Main North Road, Auburn. South Australia.
5451

Postal Address:
PO Box 52, Auburn. South Australia. 5451

Contact:
Hamish Miller
0412 569 445

hamish@andrewmillerwines.com.au