



2025 MOSCATO

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

THE GRAPES

Made using Muscat varieties Canada Muscat and White Frontignac, which are well renowned for their intense fragrant characters.

THE VINTAGE

The 2025 vintage was another brilliant one – notably hot, fast and furious! The warm weather through the season was very much enjoyed by our vineyards, and once the grapes began making their way to the winery it continued non-stop until the end of harvest. Being a warm year, picking times and ripeness was key to producing beautiful wines with lifted aromatic and fruit purity.

As it was such a warm summer the Canada Muscat vines were some of our first harvested.

THE WINEMAKING

Harvested in mid to late January, the grapes were de-stemmed, chilled and pressed with the very best quality free run juice taken. The juice was then clarified before inoculating with aromatic yeast strains (QA23). The long and cool fermentation of the Frontignac locked in all the punchy varietal characters you see in this wine. This in turn with careful blending ensures the natural sweetness of the Canada Muscat helps to build natural sweetness and achieve low alcohol in the wine.

THE WINE

Pale green straw in colour with incredible aromatics of blossoms, pink musk sticks and lychee. Light and sweet on the palate with juicy tropical fruit flavours, this Moscato is bottled with a light spritz which makes for a very refreshing style.

THE FOOD

Desserts are a perfect match for Moscato, pairing superbly with meringue, and fruit-based desserts. Also goes very nicely with your favourite cheese.

ANALYSIS

Variety:	White Frontignac and Canada Muscat
Region:	Murray Darling
Alcohol:	6.0%
Acid:	6.3 g/l
pH:	3.45
Sweetness:	Moderate

