

MOSCATO 2025

LA ZONA SERIES

Enjoy the light, frizzante character of Moscato, with its playful spritz and burst of floral sweetness. Its refreshing acidity and lower alcohol content make it a perfect pairing for seafood, crisp salads, and fruity desserts

COLOUR

Pale straw to light gold.

AROMA

Intense floral burst of rose water and citrus blossom with a touch of lychee.

PALATE

Sweet floral fruit on the front palate balanced with refreshing acidity and an assertive back palate spritz.

FOOD

Mango pannacotta served with fresh mango, shortbread and homemade mango gelato. Chrismont Restaurant, Summer Menu 2025.

DRINK

Enjoy now.

VINIFICATION

Harvested at 12Be with the aim of balancing sweetness, alcohol, and acidity, with generous fruit flavours. The fruit is harvested cool in the early hours of the morning and tipped directly into the press. The juice is settled to clarify and partially fermented cool in stainless steel before being arrested at approximately 60% with a residual sugar of around 80g/L. The wine is clarified and bottled young with a deliberate ‘frizzante’ to enhance the palate and appeal.

VINEYARD

Sites	Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	17 year
Average Altitude	250m

TECHNICAL ANALYSIS

Alcohol	9.5%
pH	3.05
Acid	7.10 g/L
Residual Sugar	82 g/L
Vegan Friendly	

WINEMAKER

Warren Proft

