

# MAD FISH

WESTERN AUSTRALIA

## 2018 MadFish Moscato

**Varieties:**

Muscat Rose à Petit Grains

**Regions:**

Margaret River



**Technical Notes**

MadFish Moscato is made from the most noble of Muscat grape varieties, the Muscat Blanc à Petits Grains. Whilst the name implies a white colouration, the unexpected *rosa* or pinkness of the wine is the result of a fortunate variant within the variety. As such, the adoption of the name, Muscat Rose à Petits Grains better describes the wine colour.

The grapes are harvested at 11° Baume and held cold in the press for 12 hours of contact between juice and skins. This period allows for the full extraction of colour, flavour and aroma into the juice from the skins.

Fermentation is long, slow and cold in order to retain the fresh fruit and spritz that naturally evolves during fermentation. The fermentation is stopped around 6% alcohol with the remaining sugar and fizz retained in the wine. Bottling is immediately post-fermentation to capture the fresh fruit flavours and aromas so typical of Moscato.

**Tasting Notes**

Pretty in pink and pale in colour. This wine is like summer in a glass. Full of exotic notes of guava, quince and raspberry, lightly spiced with musk, rose petal and star anise. Fresh, punchy lychee, guava, raspberry sorbet and pomegranate flavours provide a luscious sweetness to the palate, perfectly complemented by a zesty citrus crunch and light fizz.

Fresh, moreish and low in alcohol, this wine is a wonderfully light and can be enjoyed any time of the day or year.

**Analysis**

Alcohol: 7.0% v/v

Acidity: 7.3 g.lt

pH: 3.2

Residual Sugar: 113 g.lt

MadFish Wines

Margaret River and Great Southern, Western Australia

[www.madfishwines.com.au](http://www.madfishwines.com.au)