

2012 INNOCENT BYSTANDER
PINK MOSCATO
Review Summary



90 pts “Pale pink in a hot pink can, following in the footsteps of Barokes; made from Muscat of Hamburg/Black Muscat using pressure fermentation and 'bottled' (there are in fact also 750ml bottles of the wine); it is intensely grapey/juicy, its residual sugar balanced by lemony acidity.”

James Halliday
Australian Wine Companion
2014

89 pts “Vivid pink. Fresh strawberry and tangerine on the nose, with pungent floral and white pepper qualities adding lift. Juicy and intensely fruity on the palate, with sweet red berry flavors buoyed and sharpened by gentle acidity. Finishes smooth and long, with repeating red berry and floral notes. This is way too easy to drink but at just 5.5% alcohol, go nuts.”

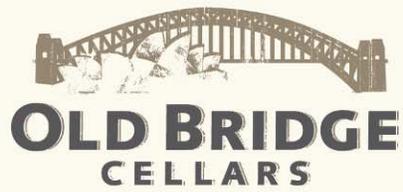
Josh Reynolds
Stephen Tanzer's International Wine Cellar
July/August 2013

86 pts “Very pale cherry pink in color, the 2012 Moscato is scented of roses and peach blossoms over a core of grape juice and honeyed apricots. Sparkling, light-bodied, low in alcohol (5.5% declared alcohol) and made in a medium-sweet style, it offers plenty of straightforward aromas and flavors with crisp acid to enliven and a long finish.”

Lisa Perrotti-Brown
Robert Parker's The Wine Advocate
June 2012

“There are a great number of Australian moscatos on the market at present as their sweetness seduces the masses. Few are as well made or as stylishly presented as the Innocent Bystander, bright and pink in its clear half bottle with a crown seal. There are some delightful strawberries-and-cream aromatics, spicy, rose-petal varietal characters and plenty of midpalate sweetness. The Innocent Bystander has some zippy acidity and so its finish tastes fresher, more vibrant, cleaner and crisper than other moscatos.”

Peter Forrestal
Australian Gourmet Traveller Wine
October 2012



“Made from Swan Hill muscat a petits grains and muscat / of Hamburg grapes, this cheery, 5.5 per cent alcohol fizz has potpourri scents. Ripe raspberry flavor shows on the front palate, and sweet lollipop and mint nuances chime in on the middle palate. The finish brings in steely acid.”

John Lewis
Newcastle Herald
September 2012

