

innocent bystander



## 2013 INNOCENT BYSTANDER MOSCATO

**WINEMAKER :** Steve Flamsteed & Phil Sexton  
**REGION :** Swan Hill, Victoria  
**VARIETALS :** Muscat Gordo (80%), Black Muscat (20%)  
**FERMENTATION :** Stainless steel  
**ANALYSIS :** 5.5% alc/vol | TA: 6.7 g/L | pH: 3.0

### ABOUT MOSCATO :

Traditionally a sweet wine with a little “frizzante” (meaning light fizz), Moscato is known for its aromatic qualities and low alcohol content. Australians have been charmed by this frivolous sipper as it pairs perfectly with brekky, as well as dessert!

### VINIFICATION :

Harvested in the cool of the night, fruit was chilled and crushed with six hours skin contact to extract a hint of pink from the Black Muscat. Juice underwent a 100% stainless steel ferment with aromatic yeast at 53°F. Chilling and fermentation stopped at 5.5% alcohol. Cold filtered (32°F) to trap in the natural bubbles and cold bottled under pressure to retain freshness and effervescence.

### TASTING NOTES :

Innocent Bystander’s pale pink serve of Moscato is a refreshing sipper, offering delicious aromas of pink grapefruit, mandarin, cotton candy and toffee apples. On the off-dry palate, rhubarb crumble, toffee apple and sherbet ice cream characters are lifted by a fresh acid zing and a gentle mouth-tingling fizz. The classy bottle flaunts a crown seal to maintain absolute freshness and a lively spritz. Enjoy immediately (chilled down) or cellar up to twelve months.

### CRITICAL ACCLAIM :

**90 pts** The Australian Wine Companion

### ABOUT INNOCENT BYSTANDER :

Phil Sexton relocated to the gravelly slopes of Victoria’s Yarra Valley in the late 1990s. Beyond the pristine fruit of the Yarra Valley, he discovered numerous Central Victorian vineyards that inspired the Innocent Bystander range. These wines have a personality all of their own: distinctly regional, expressive and definitely not your run of the mill varietal blends.



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