

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.



REAL PEOPLE. COMPELLING WINES.

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com