2014 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: 7.8 g/L | pH: 3.0

SEASON:
A cool, elongated spring led into a warm, dry ripening period that was ideal for muscat grapes. The good weather concentrated fruit flavour, with excellent sugar levels. Irrigation was used sparingly to take the edge off peak summer temperatures.

VINIFICATION:
Night time harvest, fruit is chilled and crushed with six hours skin contact in the press to extract a hint of pink from the Black Muscat. Naturally fermented at 53°F. Chilled to stop the ferment at just 5.5% alcohol. Chill filtered and then immediately bottled at 32°F, to retain freshness and effervescence. The natural carbonation is achieved by fermentation!

TASTING NOTES:
On the nose, aromas of cotton candy, sherbet, pink grapefruit and mandarin with an undertone of toffee apple. On the palate, flavors of rose water, toffee apple and rhubarb crumble. The wine finishes with a spritzy fizz of fresh pear and raspberry characters. Perfect food pairings include a bowl of fresh fruit and clotted cream and it also makes amazing Turkish Delight and sorbet. A great partner to Sunday morning brunch and one of the few wines that goes with blue cheeses.

CRITICAL ACCLAIM:
90 pts Stephen Tanzer’s International Wine Cellar, 89 pts Vinous

ABOUT INNOCENT BYSTANDER:
Established in 1998, Innocent Bystander has forged a reputation for delivering some of the Yarra Valley’s most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit, wild ferments and gravity-flow winemaking techniques, their wines, made with minimal filtration and fining, reflect the climate, soil and topography of the Yarra Valley. These strikingly branded wines have established a strong reputation in restaurants and fine wine stores around the world.

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