

innocent bystander



## 2015 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 :

Fantastic weather in spring, and good flowering lead into a warm, dry ripening period that was ideal for Muscat grapes. The good weather concentrated fruit flavor, with excellent sugar levels. Irrigation was used sparingly to take the edge off peak summer temperatures. We found the perfume and flavor in the black muscat particularly intense in the 2015 fruit.

### 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. Cold filtered and then immediately bottled at 32°F, to retain freshness and effervescence. The natural carbonation is achieved by fermentation!

### TASTING NOTES :

Intense aromas of cotton candy and blackcurrant. Rich in flavor yet refined by cleansing natural acidity. The spritzy dissolved carbon dioxide also leaves a refreshed palate. Pair with fresh summer berries and clotted cream, crepes with orange zest and lemon syrup or gorgonzola cheese and fresh pears.

### CRITICAL ACCLAIM :

89 pts - Best Buy Wine Enthusiast, 89 pts Vinous, 87 pts Wine Spectator

### 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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