

innocent bystander



2016 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 | pH: 3.0

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, primary aromas of cotton candy and blackcurrant with musk, Turkish delight and mandarin peel in the background. 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 :

88 pts Wine Spectator, 88 pts Wine Enthusiast

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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703 Jefferson Street, Napa, California 94559
Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com