

innocent bystander



## 2011 INNOCENT BYSTANDER MOSCATO

**WINEMAKER :** Steve Flamsteed & Phil Sexton  
**REGION :** Victoria, Australia  
**VARIETALS :** Muscat Gordo (65%), Black Muscat (35%)  
**FERMENTATION :** Stainless steel  
**ALCOHOL :** 5.5% alc/vol

### 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 :

Black Muscat (Muscat of Hamburg) and Muscat Gordo Blanco (Muscat of Alexandria) sourced from Swan Hill vineyards (low cropping, mature vineyards) were harvested at night, chilled, crushed and given 8 hours skin contact to extract a hint of pink from the Black Muscat. The fruit was then pressed to stainless steel tanks and filtered right before inoculation. The juice was fermented long and cold until full natural carbonation was achieved and the optimum balance between sugar and alcohol was reached. The wine was cold filtered and cold bottled at 30°F to retain freshness and effervescence.

### TASTING NOTES :

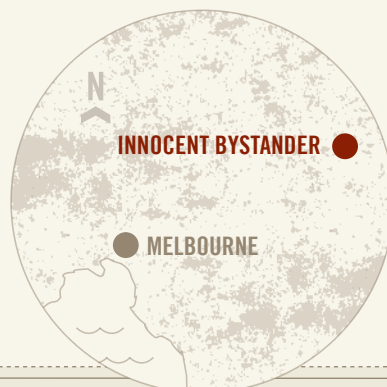
Innocent Bystander’s pale pink serve of Moscato is a refreshing sipper, offering delicious aromas of watermelon, musk and rose petals alongside red apples and Hubba Bubba. On the off-dry palate, strawberries and sherbet ice cream are lifted by a fresh acid zing and a gentle mouth-tingling fizz. The classy bottle flaunts a crown seal to maintain absolute freshness and a lively spritz. Enjoy immediately or cellar up to 12 months.

### CRITICAL ACCLAIM :

88 pts/Best Buy Wine & Spirits

### ABOUT INNOCENT BYSTANDER :

Phil Sexton relocated to the gravelly slopes of Victoria’s Yarra Valley in the late 1990’s. 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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