

Sea Salt Sparkling Moscato 2013

STORY

For centuries Sea Salt has properly enhanced the taste of food by complimenting rather than smothering the other flavors. Due to the difficulty of finding uncontaminated sea water, Sea Salt is produced in relatively small quantities. Although our wines pair with food as easily as Sea Salt they are loved for the way they compliment conversation. Since this Sea Salt is sparkling, our wines have a slight effervescence which softens the citrus fruit flavors and creates a crisp finish.

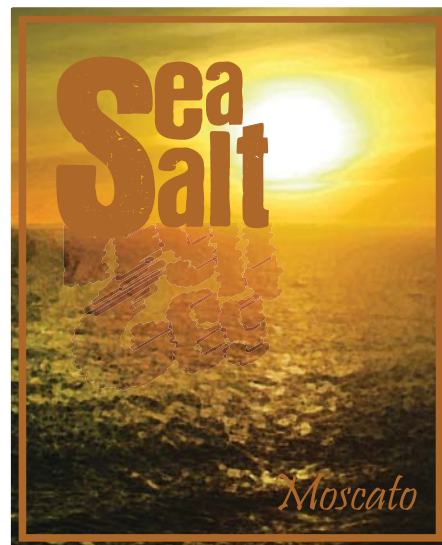
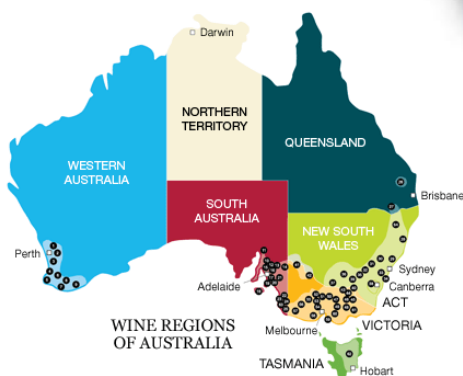
The Sunraysia region produces good quality Muscat Gordo Blanco grapes. Sunraysia straddles both Victoria and New South Wales. The climate is hot and dry. Here, the harnessed waters of the Murray and Darling Rivers turned a former barren landscape into prime vineyard land.

TASTING NOTES

A fresh, fragrant, softly effervescent wine with aromas of orange, apricot, and passion fruit. Moderately sweet and low in alcohol, this wine is delicious and a perfect aperitif. Also pairs well with seafood, soft cheeses and fruit and ideal with sweet pastries

ACCOLADES:

92 POINTS; Gold Medal/Best Buy
~ Beverage Testing Institute



~ Sparkling Wine of Australia ~

REGION: South Eastern Australia
 VARIETAL: Sparkling Moscato
 VINTAGE: 2013
 ACIDITY: Balanced
 ALCOHOL: 5.5%
 PROCESS: Cold fermentation ensured maximum varietal expression of the fruit. The ferments were halted when the perfect sugar/alcohol balance was achieved.

