

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2008 Dry Muscat

Release date - 1 December 2008

The wine

This wine has a youthful pale yellow colour and boasts aromas of spicy musk, pineapple and honeydew melon. The musk and tropical fruit characters follow through to the palate which is well balanced with a refreshing acidity. This wine is best consumed within two years of vintage.

The grape variety

As its name suggests, Muscat of Alexandria is part of the exotic Muscat family. The Romans are believed to have given the Muscat grape its name. They found the spicy and distinctive aroma akin to that of musk, and hence called it Moscato - smelling of musk.

Viticultural experts have identified at least 200 different members of the Muscat family and Australian winemakers have a great fondness for the variety. It produces delicious plump juicy grapes and depending on which clone is cultivated, when it is harvested and how it is handled in the winery, it can produce a wide range of wines. If harvested early in autumn, it produces delicate perfumed crisp dry white table wines, like Dry Muscat. If left to hang on the vine several weeks longer it produces grapey and delicious dessert wines.

Technical information

The Muscat of Alexandria grapes used to make this wine were grown in South Eastern Australia and harvested between mid February and late March 2008 at a range of baumé levels from 11.0° to 12.5°. The wine was bottled soon after fermentation with an alcohol of 13.0%, a pH of 3.4, and an acid level of 6.6g/L.

Serving suggestions

This wine would make a suitable accompaniment to laksa broth with blue swimmer crab. Alternatively a barbeque calamari with a chilly marinade and fresh garden salad with lemon dressing.



Nothing but the wine.

