

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2009 Orange Muscat & Flora (375ml)

Release date - 1 November 2009

The wine

Orange Muscat and Flora is a blend unique to Brown Brothers. Orange Muscat forms the backbone of the blend providing aromas of orange blossom to the nose and a fresh citrus hint to the palate, while the Flora contributes colour, texture and mouth-feel. The current release is vibrant yellow and shows lifted aromas of citrus blossom, spice and musk. It is fresh and tangy with a zesty long clean balanced finish.

The grape variety

Orange Muscat and Flora are two white grape varieties that are little known or planted in Australia. As the name suggests, Orange Muscat is part of the Muscat family and hails from the south-east of France. The variety is said to have derived its name from the golden hues the grapes develop when fully ripe and the strong aroma of orange blossom given off at vintage when the grapes are freshly crushed. Flora was developed at the Californian Agricultural Department Station in 1958 from a cross between the white grapes Semillon and Gewürztraminer. It produces a wine of fragrance and body with a fresh acid backbone.

Technical information

This wine is made-up of a blend of 80% Orange Muscat and 20% Flora. The fruit was grown at our Mystic Park vineyard and was harvested in parcels from mid February to mid April 2009 at baumé levels ranging from 13.9° to 16.9°. The wine was bottled soon after fermentation was deliberately stopped with an alcohol of 9.5%, a pH of 3.23 an acid level of 5.9g/L and a residual sugar level of 108g/L.

Serving suggestions

This luscious late harvested wine makes a perfect partner to a wide range of desserts. Sticky date pudding with caramel sauce is a long time favourite. Try a compote of quince, orange, cardamom and cinnamon served with a rich double cream or blue cheese accompanied by Orange Muscat and Flora marinated apricots.



Nothing but the wine.

