

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

#### Zibibbo Rosa

Release date - 17 February 2010

#### The wine

Zibibbo Rosa is an exciting addition to the Brown Brothers range. A refined pink sparkling wine that is slightly drier than Zibibbo while still sharing its deliciously fruity style. Zibibbo Rosa is a beautiful pale pink colour and shows lifted aromas of strawberries and summer fruits. On the palate this vibrant sparkling has characters of strawberries and watermelon followed by a clean fresh finish.

#### The grape variety

Zibibbo is derived from an Arabic word 'Zibibb', meaning raisin, and is a synonym for the Muscat of Alexandria grape. The Romans are believed to have given the grape its name as they found its 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 several of these different clones have been cultivated in Australia for as long as grapes have been grown here.

Australian winemakers have a 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, it can produce a wide range of wine styles. If harvested early, it produces delicate, perfumed, crisp, dry white table wines but if left to hang on the vines several weeks longer it produces rich flavoursome dessert wines.

#### Technical information

This sparkling wine is made from Muscat of Alexandria grapes and a small percentage of Cienna to get the vibrant rosé colour. The grapes were harvested from mid February through to early April 2010 at baumés ranging from 11.2 to 13.0°. The wine was tank fermented like its Italian counterparts and bottled soon after the secondary fermentation was completed with an alcohol of 8.0%, a pH of 3.34 and acid level of 6.0g/L.

#### Serving suggestions

This delicious pink sparkling is the perfect way to add a sense of celebration to any occasion. Zibibbo Rosa is ideal served either as an aperitif or with light canapés. Alternatively serve with a dessert of Turkish delight and home made vanilla ice cream.



Nothing but the wine.

