



MONTINO MOSCATO LIGHT

Montino Moscato Light is delightfully light, delicate and pure. Following a strict policy of ‘nothing added, nothing taken away’, grapes are picked greener with less natural sugar for a wine that is naturally sweet and lower in alcohol.

Fruity & floral in a lightly sparkling style, Montino embraces drinkers with a light, refreshing experience without undesirable alcohol heaviness.

SURPRISE
“yourself”

MONTINO MOSCATO LIGHT

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| Cultivar | Muscat |
| Wine of Origin | Swartland, South Africa |
| Wine Maker | Jacques Theron |
| Viticulturist | Claude Uren |
| Vineyard trellised | Based in a Mediterranean climate, on the foothills of the Kasteelberg Mountain, the vineyards in gravel Schist-based soils, require only supplementary irrigation. |

Harvest detail

Only the finest Moscato grapes are harvest early in the morning when it is still cool to preserve freshness. They are harvested earlier in the harvest season, while the grapes have good natural acidity to balance the natural sweetness.

Cellar Treatment

Only free run juice is used for the purest fruit expression (i.e. no pressed grape must: as pressing the grapes add astringent flavours from the skins and pips). After settling and acid adjustment, the fresh grape must was inoculated with selected yeast. Fermentation was colder than usual to capture the delicate floral and upfront fruit flavours. The wine is bottled with CO₂ in a Petillant style (lightly sparkling).

Tasting notes

A pale straw colour with a light green tinge, the bouquet is burst of Muscat grape aroma with peach notes and delicate orange blossoms. The flavours follow through on light, refreshing slightly-sparkling, spritzy palate. This elegant, lighter style Muscat wine is low in alcohol, while the mouth filling sweetness is well balanced by refreshing acidity and a lingering finish.

Serve

This wine should be served well-chilled. It is an ideal lunchtime wine, complementing light summer salads and tapas style meals. However, it is versatile enough to be served at most occasions.

TECHNICAL ANALYSIS

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| Varietals | Muscat |
| Alcohol | 9% |
| Residual Sugar | 27g/l |
| Total Acidity | 5.9 g/l |
| pH | 3.29 |