



HOLM OAK
TASMANIA

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'PIG & D'POOCH' MOSCATO FLORAL, MUSK, SPICE

WINEMAKING NOTES

The fruit for this wine – the premium Muscat variety, Muscat a Petit Grains - was picked and pressed in Nyah, Victoria at 11.5 Be. The must was held in the press for 6 hours prior to pressing to extract colour and flavour from the skins. The juice was then transported to Tasmania by refrigerated transport on both truck and boat. The juice was cool fermented with a neutral yeast. The fermentation was stopped at 5 Be by chilling the ferment. The wine was then stabilised filtered and bottled with light carbonation.

TASTING NOTES

This is a refreshing and complex Moscato. The nose shows the classic floral, watermelon and musk stick aromas that this variety is known for, but also has added spice flavours as a result of the extra skin contact.

TECHNICAL NOTES

Alcohol:	6.0%	Harvest date:	February 2018
Acidity:	7.8 g/l	Bottling date:	March 2018
Sugar:	80 g/l		



GOES WELL WITH STRAWBERRIES AND RASPBERRIES

With dessert style foods you need the wine to be sweeter than the dessert to be a good match. That is why berries go so well with Moscato as they are not too sweet.

LOCAL STRAWBERRY AND RASPBERRY PRODUCERS

Hillwood Berry Farm & Farmgate

Berries come into season in Tasmania at about the beginning of November and last until about the end of April (this is season dependent), and my favourite place to get them is from the Hillwood Berry Farm, just 30 minutes north of Launceston. This is a 'pick your own' farm, so you can grab a punnet (or a bucket) and head out into the fields to pick your own perfectly ripe, plump, juicy berries.

105 Hillwood Rd, Hillwood.

Open 9am to 6pm 7 days November – Easter

2018 'PIG & D'POOCH'
MOSCATO