



## Moscato Perlé NV

The Moscato is rooted in the Swartland region which falls within the coastal winter rainfall area. Warm summers, moderated by cool Atlantic breezes. Annual rainfall: 400mm. The vineyards are scarecly irrigated on mainly dry land, bush vine vineyards. The wine is filtered and stored in stainless steel tanks until bottling.

## **TASTING NOTES**

Light golden in colour with a delicate cascade of bubbles. A shy nose at first with surprisingly perfume-like fragrance and hints of muscat aromas. A light-bodied wine with a sparkling, spritzy character and a dazzling fruitforward palate with honeysuckle, green grapes, citrus tones and ripe peach nuances. This wine must be consumed while young and fresh.

Enjoy chilled with apple dessert, fresh berries or a summer salad.

Alc 7.87 RS (g/l) 40.8 TA (g/l) 5.5 Ph 3.26

Oak Maturation nil Cellaring Potential 2 Years ServingTemperature 5-7 °C



WINE OF ORIGIN WESTERN CAPE