



TALINGA PARK

MOSCATO 2020



Moscato



Riverina



Food Pairing

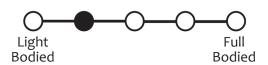


February 2020



8% Alc







WINEMAKING

Carefully selected parcels of fruit were crushed, chilled then bag pressed to help preserve delicate fruit flavours and aromas. Juice was clarified prior to undergoing a slow, cool fermentation until the combination of residual sugar and acidity was perfectly balanced. The wine was then stablised and stored at cool temperatures in order to retain natural spritz prior to bottling.

WINEMAKER'S COMMENTS

A "frizzante" (semi-sparkling) styled wine. Pale straw with youthful green hues in appearance, with fragrant aromas of rose petal, honey suckle and orange blossom that flow to a lively palate of apricot nectar and tropical juices, with zesty spritz on the finish

WINE & FOOD MATCH

This versatile fresh white wine is the perfect afternoon or pre-dinner tipple and is an ideal match with a fruit and cheese platter, or can pair beautifully with a light dessert dish such as lime pannacotta.

