STELLA BELLA

2022 Pink Moscato

The finest Muscat Rose à Petits Grains, is used to create our Stella Bella Pink Moscato, which was one of the first Moscato's to be made in Australia, setting a benchmark for quality and style. The wine is deliciously floral and fruity, low in alcohol, with a luscious sweetness and a delicate spritz.

Appearance

Soft, pale pink.

Abundant aromas of...

Appealing rosewater, lychee, strawberry and raspberry, intertwined with delicate cherry blossom and musk.

Palate

The spritzy palate is brightly fruity, displaying fresh strawberries, rose petals and Turkish Delight flavours, combining zesty fresh acidity to deliver a supple, fresh and delicate finish.

Enjoyment

Enjoy as a palate cleanser as part of a dégustation menu.

Wine Specs

Blend	100% Muscat Rose à Petits Grains
Cellar	Drink Now
Alcohol	6.0%
pH	3.04
Acidity	7.58

Place

Our Muscat Rose à Petits Grains vines are planted in our iconic Luminosa vineyard, situated at the top of the prestigious Boodjidup Valley. A hands on approach to viticulture allows us to maximise the heady aromatics inherent in the muscat grape and allow the cool and slow ripening period to create delicate flavours while maintaining high natural acidity to perfectly balance the natural sweetness and pétillance of this wine.

Vintage 2022

Ripening Conditions couldn't have been better, low rainfall and a warm summer provided fast ripening and a small picking window, ensuring perfect flavour profiles across all varieties. With some consecutive hot days acids definitely dropped and flavours built quickly toward mid March, providing the perfect balance to an create aromatic and precise wine.

Winemaking

The grapes are cooled before crushing to the press, remaining on skins for up to 8 hours to extract colour and flavour. The juice is settled bright, and then fermented cold until the desired alcohol level is reached. The fermentation is undertaken at very low temperature to maintain the natural grape sugars and CO_2 that has evolved during fermentation.