

Moscato

2017 SOUTH AUSTRALIA

THE YEAR THAT:

our tractor took off,

sans driver.

HISTORY

With 100 ha of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages.

WINE & VINTAGE

The 2017 Moscato is made from the White Frontignac grape- which is renowned for its floral and fruity characters. This is the perfect grape to make a Moscato style.

Moscato is low in alcohol and has a slight spritz. Serve chilled or make one of our delicious StarBurst cocktails - see the recipe at oliverstaranga.com/wine/moscato-2

AROMA

Floral aromas abound.

PALATE

Slight spritz and sweetness, this is the perfect dessert wine or aperitif. Serve chilled.

THE YEAR THAT CONTINUED...

2017 was a hectic vintage. It was one of the latest starts on record, not a grape was picked until the end of March- we usually finish picking by then!

With all of the excitement of vintage in full swing, one of our vineyard crew forgot to put the handbrake on when he pulled out of the vine row. He got out to chat to the harvester operator, casually shooting the breeze. Meanwhile, slowly, but surely, the tractor started to roll down the sloping vineyard, all of its own accord. Cue a lot of yelling (aka. swearing) and the chase ensued. A daring Dukes of Hazard style running leap into the tractor cab was successful, and he managed to pull on the brakes, just before it ploughed into a couple of trees. Never a dull moment!

WINEMAKER

Corrina Wright, 6th Generation

SMALL BATCH PRODUCTION 2342 bottles

GRAPE VARIETY

100% White Frontignac

REGION 100% South Australia

COLOUR Light Straw

ALCOHOL

5.5%





STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.