



gossips

Gossips wine has hit the market this year with a fresh new look. The affordable and well known brand has gained beautiful new packaging and has given the gossips brand a whole new look and feel. The new range gives off a sense of class and sophistication to the consumer, that enjoys fresh and easy drinking style wines. This consumer pairs the gossips range with a fresh antipasto, following a beautiful home cooked meal.

Moscato

Summer started with cool mornings and nights, with slow ripening producing excellent fruit with no diseases.

Grapes are specially selected from small parcels of vines in South Eastern Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality.



VINTAGE 23

TECHNICAL DETAILS
WINE ANALYSIS:
MATURATION:

ALC/VOL: 5.8%

pH: 3.1

Matured in stainless steel tanks.

TA: 5.5g/L

GFS: 90g/L

WINEMAKERS COMMENTS

WINEMAKER:

Carmelo D'Aquino.

COLOUR:

Pale yellow with green hues.

NOSE:

Floral scents combine with zesty lime and citrus notes.

PALATE:

Vibrant, clean & fresh that is well balanced with a crisp finish.

FOOD MATCH
SUGGESTIONS:

An ideal pair with spicy thai dishes, roast chicken and fresh desserts like New York cheesecake with berry drizzling.

PEAK DRINKING:

Ready for enjoyment now. Store in a cool environment.