

[yellow tail][®]

Here at [yellow tail] we believe that great quality wine can be affordable and great fun too. That's why all the wines we make are vibrant and approachable, and that's what drives our pioneering spirit and our determination to make our own rules. All the wine [yellow tail] makes is instantly recognizable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail]. But, if you want to cut to the chase, it's simple. Drink [yellow tail], enjoy it, share it, sip it. And, while it is seriously good wine, don't get too serious about it.

PINK MOSCATO

[yellow tail] Pink Moscato is made with grapes sourced from the highest quality vineyards. The fruit is harvested in the cool of night to retain maximum freshness and flavor. Winemaker selected free run juice at fractions ensure wine will retain vibrant fresh softness on the palate. Cool fermentation temperatures maximize retention of floral and fruit flavors in the wine that are enhanced by a crisp and refreshing acidity.

Once completed, the wine is cold filtered and blended with juice from Muscat varieties to create an abundance of sweet aromas and freshness. The wine is bottled at the winery in Yenda, outside Griffith, New South Wales.

REGION

South Eastern Australia

ANALYSIS

Alc: 7.5%, pH: 3.26%, TA: 6.88g/L, RS: 65 g/L

FLAVOR

[yellow tail] Pink Moscato is full of natural sweetness. It displays bright strawberry flavors with hints of sherbet and delicate floral notes. The wine has a fine and enticing fizz...just for fun!

ENJOY

[yellow tail] Pink Moscato is best served chilled and enjoyed with friends on a warm and sunny afternoon.

750 mL

1.5L



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Watch your tail. Drink Responsibly.