



Brown Brothers Moscato Rosé

Rose petal and red berry aromas along with freshly crushed grapes and a spicy perfume dominate the nose.

A wine of universal appeal, serve well chilled and enjoy while young and vibrant.

Description

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| Vineyard Region: | Victoria |
| Wine Analysis: | Alc/Vol: 6.5% |
| Colour: | The wine has a vibrant strawberry pink hue, giving it a light and delicate appearance. |
| Aroma: | Rose petal and red berry aromas along with freshly crushed grapes and a spicy perfume dominate the nose. |
| Palate: | These characters follow through to the palate along with a fruitiness that is balanced by acidity and spritz. |
| Peak Drinking: | Until 2021 |

Recommended food pairings: The Moscato Rosé is so delicate and fresh that it is a fantastic drink to have on its own. Try Moscato Rosé with a raspberry infused white chocolate, nougat or Turkish delight for a seamless sweet combination. For something savoury, Peking duck spring rolls with hoisin dipping sauce. The Moscato aromatics are perfect with the aromatics of the duck while the sweetness enhances the enjoyment of the hoisin flavours.