



PFEIFFER
— WINES —

PFEIFFER WINES - DELIVERING EXCELLENCE

50+TROPHIES • 950+MEDALS • 2 TIME FINALIST BEST EXPORT WINE IN AUSTRALIA
2009 AUSTRALIAN YOUNG WINEMAKER OF THE YEAR—SOMMELIERS CHOICE AWARD
JAMES HALLIDAY AUSTRALIAN WINE COMPANION 5 STAR WINERY



#1 PFAN PFAVOURITE!



WINEMAKER COMMENTS Made from White Frontignac grapes grown from a single vineyard in Mildura, our Pfeiffer Moscato was harvested in the cool of the morning, then crushed and immediately pressed, with the free-run and pressings parcels kept separate. Fermentation occurred in stainless steel tanks for approximately 14 days at temperatures of approximately 13° Celsius. The wine was blended, fined and clarified prior to bottling to lock in fruit fulness and freshness.

Pfeiffer Moscato is a light, refreshing and deliciously aromatic wine. The palate is fresh and vibrant, with seductive tropical flavours, delicate sweetness and a light spritz. A wine to be enjoyed for all occasions.

FOOD PARTNERS Very versatile – can be enjoyed with both savoury and sweet dishes. Our Moscato makes a great aperitif, served alongside an antipasto or crudité platter. Try it with a Vindaloo curry, to see how the fruity flavours in the wine quell the heat of the spices. Or as an accompaniment to dessert, try our Moscato with grilled peaches and a high quality vanilla ice cream.

WINEMAKER Jen Pfeiffer **WINEMAKING SUMMARY** Fermentation occurred for 14 days at temperatures of approx. 13° C before being fined, clarified & bottled. **VARIETAL COMPOSITION** White Frontignac 100% **FINAL ANALYSIS** Residual Sugar 89.5 g/L, 6.1% alc./vol., Dissolved CO2 2.99 g/L