

SEVEN SCENES

2007 Finito

Variety:	White Muscat
Region:	Granite Belt
Colour:	Pale straw with green edges
Cellaring:	Drink now to 2010
Nose:	Exotic blend of dense tropical fruits, lychees, rich mango and delightfully balanced fresh grape spirit.
Palate:	Velvety, rich, tropical vine ripened fruit with well balanced acidity and natural sweetness.
Winemaking Comments:	Made in the mistella system. Crushed, chilled, pressed and fortified to retain the essence of vineyard freshness.
Suggested Foods:	Warm sticky toffee and macadamia steamed pudding, caramelised pineapple, praline and macadamia ice cream.
Additives:	Traditionally fined with milk products and isinglass; traces may remain.
Technical Data:	Alcohol: 18.3% Standard Drinks: 5.4 MLF: 0% Oak: 70% French pH: 3.93 TA: 5.1gm/ltr Residual Sugar: 18gm/ltr



Experience

SIRROMET

LIFE • STYLE • WINE •

TASTING NOTES

