



**FIORE It: *FLOWER*** The distinctive floral aroma and flavour characteristics of moscato have inspired the name *fiore*, or which flower in Italian, Italy being the spiritual home of this distinctive lightly sparkling wine that tastes so very very grapey!

#### **FIORE MOSCATO 2014**

Produced from Traminer grapes grown on the Oatley family vineyards at Mudgee NSW, this is a typical lightly sparkling (or 'spritzig') wine that should be served young and fresh, well-chilled, as an aperitif or partner to fresh fruit desserts.

Refreshingly spritzy, naturally effervescent, with lifted exotic aromas, floral and intensely grapey flavours, low alcohol and a hint of sweetness. Simply delicious, well-chilled, with fruit salad – at any time of the day.

#### **TECHNICAL INFORMATION**

Varietal: Traminer  
Region: Mudgee, New South Wales  
Vintage: 2014  
Alc/Vol: 6.5%  
Drink: Now to 2016



JAMES HALLIDAY - AUSTRALIAN WINE COMPANION 2015