

Subject: 2014 Moscato LIP and Analyses

Date: Tuesday, 1 April 2014 15:39:32 Australian Central Daylight Time

From: Helen Harvey

To: Jason Zhao (jason.zhao@orchidwine.com.au)

CC: Lisa Sai-Orchid (lisa.sai@orchidwine.com.au), Mark Ramm

AG - 2014 Moscato LIP & Analyses

Good afternoon Jason

Please find below the LIP and analyses for the 2014 Moscato.

Analytical Requirement	Analysis
Specific Gravity	1.0337
Alcoholic Strength	8.2 % v/v
Sulphur Dioxide - Free	40 mg/L
Sulphur Dioxide - Total	138 mg/L
pH	3.17
Titrateable Acid to End Point 8.2 (as tartaric acid)	7.0 g/L
Acetic Acid (Volatile Acid)	0.34
Glucose + Fructose (G+F - Residual Sugar)	91.7 g/L

Variety	%	Vintage	%	Region	%
White Frontignac	54.1	2014	100.0	Riverland	100.0
Gordo Muscat	45.9				

Kind regards

Helen

Helen Harvey
Export/Import/Contract Services Administrator
Angove Family Winemakers
(PO Box 12)
Bookmark Avenue
Renmark SA 5341

★★★★★ James Halliday Wine Companion 2014

P: +61 (0)8 85803 165

F: +61 (0)8 85803 155



Find us on Facebook



Talk on Twitter

www.angove.com.au

Meet us at:

PROWEIN - Düsseldorf - 23rd / 25th March 2014 - HALL 1 – WINE OF AUSTRALIA STAND

QP please think of the environment before printing this email