

# PINK MOSCATO – VINTAGE NV – STONEMASON – BALLAST STONE – SOUTH AUSTRALIA 9%

[www.ballaststonewines.com](http://www.ballaststonewines.com)

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**VISUAL ANALYSIS:** brilliant, soft rosé are quite fine, very few and quite persistent.

**OLFACTORY ANALYSIS:** aromatic muscat, strawberries, violet and camomile.

**GUSTATIVE ANALYSIS:** a semi-dry wine with a good salivation, a nice elegance at the palate, a not pronounced structure and a final strawberries flavoured. The gustative aromatic persistence is about 2/3 seconds.

**WINE-FOOD COMBINATION:** red fruit cake

- The sweet tendency of the cake is going well with the sweet tendency of the aftertaste of the wine
- The fatness of the of the cake is counterbalancing the salivation of the wine
- The sweet tendency of the fruit is compensating the presence of carbon dioxide of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

**PRICE-QUALITY RELATION:** good                      *approximately 13,00 AUD*

**Approx. 5.3 Standard Drinks**

**Produced with the aid of milk products and traces may remain.**

**Contains sulphites**