



Nothing but the wine.

Zibibbo

The wine

This sparkling wine is a youthful pale yellow to green colour and has lifted aromas of musk, sherbet, fresh passionfruit and apple. Zibibbo is bursting with bubbles and summer fruit flavours with a racy, fresh vibrant finish. This sparkling will make any occasion a celebration.



The grape variety

Zibibbo is a synonym for the Muscat of Alexandria grape. The Romans are believed to have given the grape its name as they found its distinctive aroma akin to that of musk, and hence called it Moscato - smelling of musk. Viticultural experts have identified at least 200 different members of the Muscat family and several of these different clones have been cultivated in Australia for as long as grapes have been grown here. Australian winemakers have a fondness for the variety. It produces delicious, plump, juicy grapes and, depending on which clone is cultivated, when it is harvested and how it is handled, it can produce a wide range of wine styles. If harvested early, it produces delicate, perfumed, crisp, dry white table wines but if left to hang on the vines several weeks longer it produces rich flavoursome dessert wines.

Technical information

This sparkling wine is made from Muscat of Alexandria grapes. The grapes were harvested from mid February through to early April 2010 at baumé levels from 11.2° to 13.0°. The wine was tank fermented like its Italian counterparts and bottled soon after the secondary fermentation was completed with an alcohol of 6.5%, a pH of 3.14 and acid level of 5.8 g/L.

Serving suggestions

This festive sparkling will add a sense of celebration to any occasion. Without food Zibibbo makes a refreshing drink for any gathering, and is an ideal aperitif. With food, Zibibbo is delightful with home made passionfruit ice cream or a delicious platter of fresh fruit.