

2007 Lexia

The Wine.

The 2007 Lexia is a fresh, crisp and clean wine that leaves the mouth wanting another glass. The acid level perfectly balances with the natural sugar in this wine. The colour is a brilliant yellow with hues of green, the nose displays aromas of musk, tropical fruit and grapes. Full of generous ripe fruit characters the palate also leaves you with a hint of lingering spice.

This wine is suited for immediate consumption, but will age gracefully in the bottle for 5-8 years from vintage if cellared well.



The Grape Variety.

Often known as Muscat of Alexandria or Muscat Gordo Blanco, Lexia is part of the hardy, spicy and versatile Muscat family. The Brown family has had a long association with the variety. There were Muscat of Alexandria cuttings in the first ten-acre vineyard planted by John Francis Brown at Milawa in 1885 and of the different varietal wines produced by the Brown family today, Lexia is one of the best known and most popular. Produced from fruit allowed to ripen on the vine well into autumn, it is a delicious late harvest wine, exuding the variety's natural fruity characters and the mouth-filling lusciousness that comes from fully ripened fruit.

Technical Information.

The Muscat of Alexandria grapes used to make this wine were grown in Victoria and harvested in parcels between the 9th and 22nd of March 2007 at baumé levels a ranging from 12.6° to 15.9°. The wine was bottled soon after fermentation was completed with an alcohol of 10.5 %, a pH of 3.33 and an acid level of 5.7g/L.

Serving Suggestions.

This late harvest wine is great with laksa and other spicy dishes. It's also a great match with a platter of washed rind cheese served with slices of fresh pear. Alternatively this wine can accompany desserts such as orange poppy-seed cake, or lemon delicious.