

JUNO MOSCATO 2026

Natural Sweet Perlé Wine

Juno has crafted this fragrant Moscato to capture the playful charm and irresistible perfume of the grape. Bursting with aromas of fruit blossoms and tropical notes, this wine is bright and refreshing. Gently sweet, JUNO MOSCATO is made for joyful moments shared in good company.

WINEMAKING

Grapes are harvested at optimal ripeness to preserve their natural sugars and expressive aromatics. Gentle pressing is followed by cool fermentation to retain freshness and enhance the wine's vibrant fruit profile. Fermentation is arrested early to maintain natural sweetness, and the wine is handled minimally to preserve its authentic character.

VINIFICATION

Sourced from selected vineyards in the Robertson region, known for its warm days and cool nights, ideal for developing intense aromatics while retaining natural acidity. The vines are grown on well-drained soils, allowing for optimal ripening and concentration of flavour. Careful canopy management ensures even sunlight exposure and healthy fruit development.

TASTING

The wine shows a pale straw colour with a slight golden hue. On the nose, it bursts with floral notes of orange blossom and jasmine, layered with ripe stone fruit, litchi, and hints of citrus zest. The palate is lusciously sweet yet beautifully balanced by bright acidity, revealing flavours of peach, apricot, and honeyed pear. A gentle natural spritz carries through to a clean, fragrant, and lightly effervescent finish.

FOOD PAIRING

Perfect with fresh fruit, light desserts, or soft cheeses. Also pairs beautifully with spicy dishes, where the sweetness provides a balancing contrast.

ANALYSIS

Alc: 8.5 % | RS: 79.1 g/l | TA: 5.6 g/l | PH: 3.35

Wine of Origin Robertson, Western Cape

Best served between 6-8 °C - enjoy young and fresh!

