

LOU MIRANDA ESTATE



Leone Aged Muscat

Oak Matured

Making wine has been a passion that has passed through three generations of Miranda. We are proud to introduce the family's premium quality wines, Leone. The name comes from our Nonna, Caterina Leone and means Lion in Italian. We see it as our way of honouring the family tradition.

Colour The colour is an attractive dark mahogany red with a hint of amber on the edges.

Bouquet The abundance of such an array of flavours from Christmas pudding, figs, spices, Muscat fruits, cloves, maple syrup and caramel are all evident.

Taste Luscious sweetness and alcohol carry the dried fruit and spice characters onto the palate giving a warm and generous mouth feel.
Marvel at the intensity of the long persistence and finish without being overly cloy or sweet.

Grape varieties Muscat Gordo & Red Frontignac

Residual sugar 130g/L

Maturation potential Drink now, or with careful cellaring will last a decade or more

Ageing The fruit was picked ultra ripe in the beautiful warm Australian climate to produce an ultra luscious and generous wine. The fermentation is short (1-3 days), and fortified with premium spirit to stop fermentation and retain natural grape sweetness. This is a non vintage Muscat, but has spent many years maturing in the cellar.

Food matches The Leone Aged Muscat is most suited to an array of dried fruits, nougat, chocolate based desserts all with a freshly prepared coffee. Conversely one of the most simple and unique treats is to pour a little over vanilla ice cream and wedge in a few shards of almond biscotti. Premium Liqueur Muscat is a unique Australian wine style not found anywhere else in the world.



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A family tradition since 1939