

SHARED

Grape Varieties Ratio (%) & Source

Prosecco ex South Eastern Australia

Harvest Date

March 2022

Vintage Conditions

The growing season began after excellent late Winter and early Spring rains had replenished the soil profiles in South Eastern Australia. Mild weather at flowering led to an even fruit set resulting in full bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionally mild which resulted in grapes that retained freshness, acidity and wonderfully expressive flavours.

Winemaking/Viticulture

This wine is made from selected vineyards of Prosecco. All aspects of winemaking are focused on maintaining a refreshing, aperitif style wine. The grapes were harvested and pressed on a gentle cycle to minimise phenolics and then fermented to produce the best possible base wine. The base wine was kept on yeast lees for as long as possible to maintain freshness. Bottling occurs promptly to capture the bubble and fine flavour.

Tasting Comments

This wine is a bright and fresh Prosecco, pale green-white in colour. Aromas of white flowers, musk, green apple and kiwi fruit burst forth before crunchy flavours of green apple and pear, cucumber and a refreshing acidity awaken the palate. The fizz is lively and fresh.

Alcohol %	11.5
Total Acidity (g/L)	5.9
pH	3.14
Residual Sugar (g/L)	5.7

