



NV PROSECCO

Elegant and vibrant King Valley Prosecco fruit providing soft, delicate texture on the palate with an ethereal finish.

TASTING NOTE

Distinctive and complex nose of fresh white blossom, white melon and citrus aromas along with the faintest hint of white chocolate. Super refined texture on palate that displays well intergrated CO₂. A soft and savoury finish complemented by green apple, sweet almonds and a fascinating spicy note.

FOOD

Finger food, "tapas," light hors d'oeuvre and delicate dishes. Serving temperature 6° - 8°C.

REGIONS

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in north east Victoria – approximately three hours north of Melbourne and seven hours south of Sydney. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, a terrain that ranges from snow-capped Alps to sun baked fields.

THE SEASON

The 2014 growing season was impacted by three major weather events. The first was a cool, wet and windy spring which impacted on flowering and fruit set, reducing yield dramatically in the King Valley. The other was a major rain event in mid-February, with a torrential downfall in many places. The third was a March heat wave. Yields were 50% lower than normal. On the upside, there was strong agreement on the vibrant aromas and intense flavours in the white varieties. A very small vintage producing excellent white and sparkling wines.

WINEMAKING

The fruit for the NV Prosecco was picked in late February at 9.5° baumé. The grapes were picked in the early morning, and quickly pressed off skins into tank for fermentation with some solids to provide complexity and richness. The wine was left on yeast lees with weekly stirring to protect the freshness in the wine and add complexity. The finished base wine was Charmat fermented slowly at 11°C with the natural CO₂ produced during secondary ferment being retained under pressure in the wine. After completion of the secondary fermentation the wine was chilled and filtered off yeast lees. At this stage, the wine received a small addition of expedition liquor to provide the final balance and structure. The wine was counter pressure bottled under crown seal in August 2014.

ANALYSIS

Alcohol 11.0%v/v, pH 3.12, TA 6.1g/L, RS 12g/L.

PACKAGING

750mL, 6 bottles per case.