

LITTLE helper...

NV PROSECCO King Valley

Fresh and vibrant King Valley fruit provides intense and elegant fruitiness and delicate texture on the palate.

TASTING NOTE

Fresh and complex nose of fruity pears, apple and peach aromas along with the faintest scent of white flowers. Super refined texture on the palate displays well integrated CO₂. A soft and gracious finish complemented by sweet almonds and lingering fruity notes.

FOOD

Enjoy with fresh seafood, imaginative Spring risottos or refined desserts like strawberry mousse. Serving temperature 6°–8°C.

REGIONS

The King Valley is one of Australia's most exciting and 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 that ranges from snow-capped Alps to sun baked fields.

THE SEASON

The growing season was impacted by two major weather events. The first was a dry Winter and Spring which impacted on flowering and fruit set, the other was a major rain event in early February, with torrential downfalls in many places causing damage to berries and subsequently yields were down 20%. On the upside, the fruit produced was vibrant with aromas and intense flavours in the white varieties. Overall, a vintage producing excellent white and sparkling wines.

WINEMAKING

The fruit for the NV Prosecco was picked in late February at 10.5° 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 minimal CO₂ and weekly stirring to protect the freshness in the wine and add complexity. The finished base wine was Charmat fermented slowly at 12°C with a 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 small addition of expedition liquor to provide the final balance and structure. The wine was bottled under a crown seal closure in February 2016.

ANALYSIS

Alcohol 11.3% v/v, pH 3.11, TA 5.9g /L, RS 16g/L.

PACKAGING

750ml, 12 bottles per case

