



SANTA & D'SAS

PATTERN RANGE

NV PROSECCO

Elegant and vibrant King Valley Prosecco fruit provides fresh fruit and a soft, delicate texture on the palate underlined by an ethereal finish.

TASTING NOTE

Distinctive and fragrant nose of apple blossom, fresh apple and melon aromas along with the faintest hint of elderflowers. Crisp, clean and delicate with fine bubbles on the palate. Intense flavours of apples and pear lead to a finish with lingering fruit and floral notes.

THE SEASON

The 2021 growing season will go down as a "unicorn" vintage with near-perfect growing and ripening conditions along with balanced crop loads. This has allowed us to make wines of varietal intensity, purity, balance and longevity.

FOOD

Pair with Panzerotti and salumi or fried canapés. Serving temperature 6° - 8°C.

REGION

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, that ranges from snow-capped Alps to sun baked fields.

WINEMAKING

The 2021 fruit for the NV Prosecco was picked in late February at 10.3° 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.

BLENDING

The principle behind blending our Prosecco is that we finish with a more complete and consistent wine. It displays many different facets, greater complexity and additional nuances of aroma and flavour. In short it will be a better, more interesting wine. Using 2021 base wine as the starting point up to 5 previous vintages of base wine have been used to achieve this. The blended base wine was Charmat fermented slowly at 12°C with the natural CO₂ produced being retained 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 bottled under crown seal closure.

ANALYSIS

Alcohol 11.5%v /v, pH 3.22, TA 6.83, RS 7g/L.

PACKAGING

750mL, 6 bottles per case.

