

2023 PROSECCO (DRY SPARKLING WHITE)

Barossa's first Sparkling Prosecco
11th Release. Barossa's new chic aperitif

Prosecco is the traditional sparkling wine of Veneto in northern Italy. Unlike Champagne, Prosecco is made using the Martinotti /Charmat method, which is tank fermented as opposed to bottle fermented which gives its aperitif (before food) origin of lively freshness.

Region	Barossa
Sub-Region	Angaston
Vintage	Base Vintage: 2023 / Bottled February 2024
Vineyard Practices	Family traditional responsible farming methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.
Soil	Limestone & Quartz
Trellis System	Single wire
Varietal	Prosecco
Alc/vol	12.0%
Closure	Cork
Yield per Vine	5 kg / 4 ton per acre
Altitude	380 metres
Wine Making	Hand picked, whole bunch pressed and natural cold settling for 14 days then racked with little solids for natural ferment at 13c for 4 weeks with lees aging for a further 4 weeks for added texture, roundness and complexity. Final super charged base wine completion was transferred to tank for pressurised secondary fermentation to produce its natural occurring fine bubbly beads (Prosecco's traditional Martinotti / Charmat method).
Vintage	Lovely mild vintage for the Barossa allowing for flavours to slowly build with excellent acid retention to aid in the wines freshness and styling has produced a silver green streaked fruit of amazing flavours and natural holding acidity. Beautifully frothy and bright with excellent persistent bead. Aromatically lively with stone fruits, lime and white flowers. Wonderfully bright with orchard fruits, melon, apples and lime. Finishes dry, fresh & rounded, with excellent acidity, texture, weight & persistence.

