TAR & ROSES

TASTING NOTE

NV PROSECCO



GRAPES

Glera

DISTRICT OF ORIGIN OF GRAPES

King Valley

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO2. Cold tank fermentation was undertaken at between 10 to 12 degrees celcius.

Pressings and free run were fermented separately but combined post fermentation, after which the wines were stabilised and blended. The base wine was then sent for secondary fermentation which was undertaken in Charmat (pressurised) tanks. Yeast, nutrients and sucrose were added.

The secondary fermentation took approximately seven days, until the desired dissolved CO2 level was achieved. Prior to bottling, further sucrose adjustments were made. All adjustments at this stage were made under pressure. The wine was then ready for bottling.

OAK MATURATION

No oak maturation.

ANALYSIS

Alcohol 11.2%
pH 3.35
Acid 5.97g/L
Sugar 10.9gm/L

COLOUR

Pale straw with light fine bubbles.

NOSE

A lifted bouquet of green apples, grapefruit with hints of pear and spring flowers.

PALATE

A spritzy yet soft palate of light green apple and citrus mousse, refreshing with a crisp acid finish.

FOOD MATCH

Prosciutto wrapped fresh melon.