



VARIETY	Prosecco
VINTAGE	2018
REGION	South Eastern Australia
ALCOHOL	12.0%
pH	3.07
TOTAL ACIDITY	6.7 g/L
RESIDUAL SUGAR	10.5 g/L
WINEMAKING NOTES	Tank Fermented to retain the fruity notes
APPEARANCE	Straw green in colour.
BOUQUET	The aroma has subtle ripe tropical fruit and crispy pear notes.
PALATE	As this first hits the palate it is spritzy and fresh. The lively bubbles offset some strong fruity notes. The overall impression is fruitier than the relatively low sugar level would suggest. Crispy pears and melon notes in the mid palate give this wine mouthfeel and depth. The finish has a lovely acid zing which refreshes and reminds you that there is firm acid spine to refresh the palate for the next sip.
FOOD SUGGESTIONS	One for all occasions. Start with pre lunch or pre dinner.
SERVING TEMPERATURE	Sparkling wines are made to be served cold . less than 4 C Store for 24 hours in a domestic fridge prior to opening or leave in wet ice for 2-3 hours.