

DALFARRAS

Prosecco 2021

Vintage	2021
Variety	100% Prosecco
Alcohol	11.0%
TA	6.0 g/L
pH	3.42
Best Consumed	Now to 2025

Winemakers notes

This wine was crafted from 100% Prosecco fruit. Grapes were picked and crushed during the cool of night to retain their fresh, varietal flavours. The juice was then divided into select parcels. Each parcel underwent a different treatment such as malolactic fermentation; fermentation and time with French oak; or spending an extended period on yeast lees. Each treatment resulted in an individually flavoured parcel of wine, and the unique character and personality of the final blend is a result of the special handling of these separate parcels.

Harvest notes

The growing season leading into vintage 2021 saw good rainfall which was close to 100% of the long term average. Although this presented challenges for the vineyard team the frequent rain days ensured the vines looked healthy and vibrant. The summer was cool to mild most likely a result of the La Nina effect. This meant slow and steady ripening, with most days being mid 20's in temperature rather than the mid 30's we often have in late summer and early autumn. The cool growing season saw slow and steady ripening across all varieties and excellent flavour development in the fruit. It promises to be a very good, and potentially excellent vintage.

Tasting Notes

Vibrant and deliciously zesty with a fine spritz, Dalfarras Prosecco has a core of zippy lemon/citrus and pear fruits.

Food Match

The perfect accompaniment to light seafood dishes and authentic Italian bruschetta.

About the Label..

"Japonica Blossom by Rosa Purbrick From a spring garden with its bright light amongst the flowering trees and shrubs"

Rosa Purbrick – Artist



Dalfarras Wines

Corporate Office: 6 Expo Court Mount Waverley, Victoria 3149

T 03 9263 0200 | F 03 9263 0250

E info@dalfarraswines.com.au | www.dalfarraswines.com.au