

# DALFARRAS

## Prosecco 2022

South Eastern Australia

Vintage	2022
Variety	100% Prosecco
Alcohol	9.5%
TA	4.89 g/L
pH	3.37
Best Consumed	Now to 2025

### Winemakers notes

This wine is crafted with fruit grown in South Eastern Australia. This sparkling wine sees the grapes harvested relatively early in the season and crushed during the cool of night to retain fresh varietal flavour. Specially selected yeast strains are utilised and primary fermentation is held at low temperatures in stainless steel to preserve the delicate fruit character. Carbonation impacts the flavour notably, making it lighter and less yeasty than other sparkling wines.

### Harvest notes

The season started off slowly, summer was cool, and the rainfall was low in the lead-up, so the expectation was for an outstanding season. However, mother nature had other plans. Yields came in well down with some of our blocks down by as much as 40%. A windy spring disrupted the fruit set, leading to fewer berries per bunch. The dry summer didn't help either, but then again, it wasn't super-hot. Despite the lower yields the growing season saw everything ticked along at a steady pace, whites progressed nicely, and the reds ripening well. The vintage will be remembered for big ripe reds and slightly higher alcohols in the whites.

### Tasting Notes

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

### Food Match

Our Prosecco pairs beautifully with a grazing charcuterie platter or seafood risotto.

### 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



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