

CLOAK & DAGGER

Prosecco
2021

Grapes: 100% Prosecco

Geographical Indication: Avenel, Central Victoria.

The Vineyard: Harvested from a single vineyard in Central Victoria in Avenel. The granite sands grow vigorous yet balanced Prosecco with plenty of acidity and minerality.

The Season: A mild and wet spring during 2020, with regular rain throughout the season resulted in good fruit-set and a balanced generous crop with abundant healthy canopies. A cooler-than-average summer with consistent rainfall created long, slow ripening conditions. Perfectly suited to growing grapes with intense flavour and wonderful acidity.

Winemaking: Grapes were harvested in the cool of the dawn, crushed and pressed. The juice was cold settled for 48 hours before being racked off solids and directly inoculated with a selection of aromatic yeast strains. Cold tank fermentation was undertaken between 11-14 degrees to retain the vibrant aromatics. A secondary fermentation was undertaken under pressure to retain the natural CO2 before bottling.

Maturation: 100% stainless steel.

Filtration: Crossflow.

Bottling Date: 18/08/21

Analysis: Alcohol 11.3% Acid 6.8g/L pH 3.04 Sugar 7.1g/L