

DALFARRAS

2016 Prosecco



VINTAGE INFORMATION

Region	Victoria
Varietal	100% Prosecco
Alcohol	11.0%
Acid	6.50 g/L
pH	3.16

Best Consumed 2016– 2019

VITICULTURE / WINEMAKING

This wine was crafted from 100% Prosecco fruit, sourced from vineyards in the Goulburn Valley. 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

Vineyards were irrigated at budburst in September of 2015, and irrigation continued through a very dry Spring. The 2015 Summer was one of the warmest and driest on record, testing the vineyard managers nerves. Some very welcome early January rain saw the vineyards looking vibrantly green with open canopies and evenly distributed bunches. Vintage started early (again!) and fruit ripened quickly, leading to another compressed and busy vintage. However a lull in mid-March saw the last of the whites safely picked and we started taking in reds in perfect autumn conditions and at optimum ripeness. Flavours are bright and concentrated, it looks like being a very good year.

WINE DESCRIPTION

Vibrant and deliciously zesty with a fine spritz, Dalfarras 2016 Prosecco has a core of zippy lemon/citrus and pear fruits.

FOOD RECOMMENDATIONS

A wonderful accompaniment to light seafood dishes and authentic Italian bruschetta.

About the Label..

“The inspiration for this work was the fabulous pattern work made by lichen on a stand of birch trees. All lacy loopy semi-transparent shapes that overlap and intertwine”

Rosa Purbrick – Artist

Dalfarras Wines

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