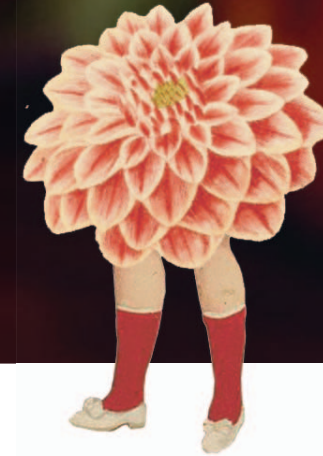


CLOAK & DAGGER

Prosecco
2021



Grapes: Prosecco.

Origin of Grapes: Central Victoria.

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

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 clean aromatic sparkling yeast. Cool tank fermentation was undertaken between 11-14 degrees Celcius to retain the vibrant aromatics. A secondary fermentation was undertaken under pressure to retain the natural CO2 before bottling.

Maturation: Stainless steel.

Analysis:

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

Aroma: Vibrant granny smith apples and freshly squeezed lemons leap from the glass, with subtle undertones of fresh linen flapping in a summer breeze.

Taste: Crunchy apples and lemons zing across the palate. Crisp and dry, this sparkling is bright and cleansing with a long crisp finish.

Food Match: Pair with sashimi - pure bliss, or start the day with a bang and have it with fancy scrambled eggs with smoked trout and snow pea shoots.

Winemakers Comments: For us this prosecco was all about creating a crisp, clean sparkling true to the Italian style. Prosecco can be quite neutral however, so it was important for us to create some interest and excitement with elevated aromatics on the nose and palate.

