



SANTA & D'SAS NV PROSECCO

Pattern Range



Sourced from the home of Prosecco wine production in Australia the King Valley and made in the Santa & D'Sas house style at the very dry end of the spectrum and focused on showing Prosecco fruit freshness and purity yet delicate texture on the palate underlined by an ethereal finish.

Region | Season

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in North East Victoria – approximately three hours North of Melbourne and seven hours South of Sydney. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields.

The 2022 vintage growing season was relatively uneventful with good average rainfall at the right times then as vintage approached we saw excellent ripening conditions along with balanced crop loads. This has allowed us to make wines of varietal intensity, purity, balance and longevity.

Winemaking

The fruit for the NV Prosecco was picked in late February at 10.2° baumé. The grapes were picked in the early morning, and quickly pressed off skins into tank for fermentation with some solids to provide complexity and richness. The wine was left on yeast lees with weekly stirring to protect the freshness in the wine and add complexity. The principle behind blending our NV Prosecco is that we finish with a stylistically consistent wine with greater complexity plus additional nuances of aroma and flavour. Using current vintage base wine as the starting point while blending in up to 5 previous vintages of reserve wine have been used to achieve this. The blended base NV wine was Charmat fermented slowly at 12°C with the natural CO2 produced being retained in the wine. After completion of this secondary fermentation the wine was chilled and filtered off yeast lees. At this stage, the wine received a small addition of expedition liquor to provide the final balance and structure. The wine was bottled under crown seal closure.

Tasting

"Captures the effortless, bubbly energy and joie de vivre of the grape so well. Purity of expression in lemon sherbet, quince, green apple and grapefruit aromas. RS at 8.5g/L brings with it a good depth of flavour and creamy texture, with a surge of tangy acidity to close." JP. Halliday Wine Companion

Alcohol 11.5% v/v, pH 3.07, TA 6.76, RS 8.5 g/L.

750mL, 6 bottles per case



95 pts Halliday Wine Companion

santandsas.com.au

