

PREECE

WINE OF MITCHELTON

Masterful Blending

PREECE NV Cuvee, Prosecco **King Valley, Victoria**

The Preece Wines collection pay homage to the legacy of Mitchelton's founding winemaker Colin Preece, also known as one of Australia's masterful blenders. Embracing the fastidious approach and innovative flair that Colin Preece extolled throughout his highly decorated career, the Mitchelton winemakers' creatively explore Victoria's rich and diverse viticultural landscape and some of the best patchwork of exciting sub regions in search of highly expressive sites and the finest quality. Handcrafting a collection of fruit-forward varieties, the contemporary Preece wines herald an exciting new era of wine and viticultural exploration from this iconic Victorian winery.

Tasting Notes

Colour Pale straw.

Nose Distinctive and fragrant nose of fresh green apples, Key limes and honeydew melon aromas along with the faintest hint of elderflowers.

Palate Crisp, clean and delicate with fine bubbles on the palate. Intense flavours of citrus and pear lead to a finish with zesty fruit and floral notes.

Vineyard The King Valley is one of Australia's most exciting and emerging wine regions. 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. At an altitude of 350 metres above sea level, the cool and pristine Alpine air of the King Valley source vineyard endows long summer days and cool crisp nights which support the harmonious flavour development in Prosecco.

Vintage Conditions Winter was cold delivering a good dormancy for vines. The Winter and Spring rainfall leading into the 2018 season was excellent, with soil moisture's replenished, and vines in excellent condition. October through to December was warmer than average, but without peak temperatures causing any issues. The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to March was dry, consequently there was little disease pressure. The 2018 yields were moderate, and the slow cool ripening was very even, delivering fruit with freshness and strong varietal flavours.

Winemaking The base for the NV Prosecco was picked in early March at 10.3° 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 the Prosecco is that it is a more complete and consistent wine. It displays many different facets, greater complexity and additional nuances of aroma and flavour. The blended base wine was tank fermented slowly at 12°C with the natural CO₂ produced being retained in the wine. After completion of the secondary fermentation the wine was chilled and filtered off yeast lees. At this stage, the wine received a small addition of dosage liquor to provide the final balance and structure.

Wine Analysis

Alcohol 11.3%

Residual Sugar 10 gm/L

pH 3.05

Acidity 6.47gm/L

Allergens Produced with milk products

