



# FIRST DROP

- WINES -

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## FOLLOWING THE SUN

### 2024 PROSECCO

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THIS IS A DELICIOUS AUSTRALIAN PROSECCO, MADE TO BE ENJOYED ON ALL OCCASIONS AND WITH ALL FOOD.

It is vibrant, fresh, highly aromatic and crisp, with lively frothy bubbles. Delicious flavours of apple, pear and citrus with a hint of cream.

#### COLOUR

Pale Straw, with tinges of green.

#### BOUQUET

Apple, peach & pear

#### PALATE

Apple, peach and pear with a hint of cream.

#### CELLARING

Drink up!

#### VINTAGE

Average winter rainfall initiated a healthy bud burst. Spring was also relatively cool & windy which led to some prolific canopy growth in parts of vineyards but also later than usual flowering. Mild summer conditions allowed the vines to continue thriving and growing, leading to the later timing of veraison. The season has shown vibrancy of aromatics & delicate flavours.

#### VINIFICATION

The aim throughout the fruit processing stage is to preserve the fresh flavours by gentle handling, by keeping the fruit and juice as cool as possible. The fruit is crushed as soon as it arrives at the winery and the free run juice drained off immediately. This is then fermented by a neutral yeast strain at low temperatures of 12-15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process the aim is for minimal handling, and attention to detail, ensuring that the delicate aromatics are not compromised.

