

# THE FAMILY

MURRAY DARLING AUSTRALIA

## 2019 MAESTRI FRIZZANTE

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

### THE GRAPES

A very new variety for Australia, Maestri originates from central Italy, home of the world-famous Lambrusco style; a fizzy, fruity, sweet red wine made to enjoy while young and fresh. Maestri is late ripening with fantastic berry fruit characters and an ideal balance of sweetness and acidity.

### THE VINTAGE

Vintage conditions leading up to and during the 2019 vintage were warm and dry resulting in restricted crop levels, however well managed irrigation ensured the vines did not suffer during this period and quality was maintained. As the cooler weather arrived, ripening returned quickly, placing pressure on the winery to cope with successive days of high crush volumes. We consider the fruit from the 2019 vintage to be of excellent quality with plenty of aromatics and flavour.

### THE WINEMAKING

Grown on the Estate's vineyard, the grapes were night harvested, crushed and kept on skins for 24 hours to extract colour and flavour before pressing. The juice was fermented by a select yeast strain to maximise fruit flavour and freshness. While still fermenting, the wine was chilled to stop the fermentation so as to retain natural sweetness and the frizzante lift. It also results in a lower alcohol level.

### THE WINE

Showing vivid red and purple colour with fresh lifted cherry and spice, there is excellent balance of sweetness and zest – an exciting wine style to be enjoyed while young and fresh.

### THE FOOD

Enjoy chilled with antipasto or curries. Also great with spicy Asian dishes or desserts.

### ANALYSIS

|            |                |
|------------|----------------|
| Variety:   | Maestri        |
| Region:    | Murray Darling |
| Alcohol:   | 9.5%           |
| Acid:      | 6.3 g/l        |
| pH:        | 3.51           |
| Sweetness: | Moderate       |

