

BALVONIE

New Zealand

MARLBOROUGH PROSECCO 2023

TASTING NOTE

Pale silvery yellow in colour with a delicate sparkling bead. Lifted aromas of red apple, pear and lemon balm entwine with fresh baked shortbread and a touch of citrus blossom. Lively and mouth-filling, the palate is layered with flavours of lemon zest, orange marmalade and toasted almond. A long finish with a rich and persistent effervescence.

VITICULTURE

Balvonie Vineyard is naturally fertile thanks in part to its previous life as a horse paddock. The Glera block was developed in 2021 with minimal intervention, leaving the majority of its pastoral land in place. Mid row, sub surface irrigation forces roots to delve deep and explore its site.

A habitually prolific variety, Balvonie's Glera has been trained to two canes to encourage a balanced canopy. Following a very early bud burst, extensive shoot thinning, wire lifting and regular trimming is required to maintain and control the vine canopy. Hand leaf plucking optimises sun exposure to bunches and is integral to the development of robust flavours. Once ideal ripeness and acidity was achieved, fruit was hand harvested by friends and family.

WINEMAKING

Grapes were chilled overnight prior to a gentle whole bunch pressing, with only the free run juice retained for Balvonie Prosecco. Fermented with nutcracker yeast, the base wine was cold stabilised before being transferred to bottle for its method traditional secondary fermentation. A technique utilised for its production of fine and persistent sparkle, the wine was held on yeast lees for two months to further develop mouth feel whilst respecting Prosecco's renowned fresh style.

BEN & HELEN MCLAUHLAN

Balvonie is Scottish for 'Farm in the Foothills'. Home now to the third generation of the McLauchlan Clan, sustainability and guardianship of the land is at the core of every farming and winemaking decision.

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TECHNICAL DETAILS

VARIETAL: 100% GLERA

VINTAGE: 2023

HARVEST: 29 MARCH, 2023

BRIX: 17.8

ALCOHOL: 11.8%

SWEETNESS: BRUT / EXTRA DRY

RS: 12.5g/L

TA: 8g/L

pH: 3.09

