







Australian Fresco

NEW SOUTH WALES, AUSTRALIA



FORMAT	OPTIONAL	YIELDS	READY IN
 +  = 			
23 L	4 kg	23 L*	6 WEEKS
6 US gal	8.8 lb	6* US gal	6 WEEKS

* Yield is approximate and does not account for potential loss resulting from clarification and/or filtration.

Fresh Grape Must are sourced from the inland vineyards in Riverland, Murray Darling or Riverina regions, in the state of New South Wales, Australia.

The climate is warm with generally low rainfall making irrigation from the Murray River system essential. The climate is also continental, long sunshine hours ensure fruit ripens fully, cooler nights ensure flavour and natural acid retention. Grape harvest is in the cool of the night. On selected varietals a 23 litre pail is supplied with the right balance of oak chips and the level of toast as well as the quantity have been matched to each individual fresh grape must. Available in Spring sometime around May.

REDS

CABERNET SAUVIGNON | AUSTRALIA

BODY — 5 ALCOHOL — 13% OAK — N/A

AROMA — FRUITY, WOODY

Full bodied deep garnet red. This wine offers up flavors of blackcurrant, blackberries with a slight hint of cedar. The tannin structure of the cabernet Sauvignon matched with French Oak, create a wonderful symphony of tannins. 12 months of ageing will result in a softer easier drinking wine. Pairs well with red meats, poultry and fish.

MERLOT | AUSTRALIA

BODY — 3 ALCOHOL — 12.5% OAK — ●

AROMA — FLORAL, FRUITY

Soft and mellow texture right from the start. This Merlot offers hints of cassis with light floral notes. Pairs well with grilled or Cajun style red and white meat, red sauce pasta.

PETIT VERDOT | AUSTRALIA

BODY — 5 ALCOHOL — 13.5% OAK — ●○

AROMA — FRUITY, SPICY

Bold and full bodied, the Australian Petit Verdot offers up flavors of dark fruits; black cherry, plums, with firm tannins and hints of spice. A robust wine that will age gracefully and gain in complexity. Pairs well with hearty roasted red meats and aged strong cheese.

SHIRAZ | AUSTRALIA

BODY — 5 ALCOHOL — 13% OAK — ●○

AROMA — FRUITY, HERBACEOUS

This Shiraz offers up rich earthy flavors on the palate. A medium bodied wine with hints of pepper and blackberries. Pairs well with charcuterie, roasted beef, lamb and venison.

WHITES

CHARDONNAY | AUSTRALIA

BODY — 1 ALCOHOL — 12% OAK — ○

AROMA — FRUITY, WOODY

This Australian Chardonnay offers up a complex fruity bouquet, with hints of ripe stone fruit and an underlying citrus note. On the palate it is well balanced with just the right amount of oak enhancing its full bodied flavor. Perfect as a "tete a tete" wine or with your favourite grilled white meats or fish.

ORANGE MUSCAT | AUSTRALIA

BODY — 1 ALCOHOL — 12% SWEETENER — ●

AROMA — CARAMELIZED, FRUITY

This white wine has citrus and honey notes with a slight sweet finish. On the palate it is fresh and crisp with a lingering clementine flavor. Served chilled as an aperitif wine or simply enjoyed cold on the patio during the HOT summer days.

