



Prosecco

PRODUCER'S STORY

Eddie McDougall Wines released its first vintage in 2007 from grapes grown in Bannockburn, Victoria. Since then, Eddie McDougall and his winemaking team have steadily expanded their portfolio of grape growers allowing them access to some of Australia's best regions such as Margaret River and the King Valley. With a unique focus of producing both classical and alternative wine styles, the winemaking team is given every opportunity to be creative whilst striving to produce international award-winning wines.

Eddie McDougall Wines are regularly awarded medals and achieve ratings of 90+ points from highly acclaimed critics. In 2018 the winery was placed into the category of Excellence by The Real Review.

WINEMAKER'S NOTES

Most winemakers of Prosecco are hung up on balancing levels of sugar and acidity, whereas I believe the focus of making a stellar Prosecco should be on the carbonation. The carbonation of wine significantly affects the delivery of its complex flavours - so you see, getting the bubbles right means everything! When making my Prosecco, I don't focus on the sugar levels - I actually leave a bit of sugar in there as anything too dry will feel harsh, instead, I strive for a soft mousse to provide a soothing and pleasant drinking experience.
- Eddie McDougall

WHAT DOES IT TASTE LIKE?

Aromas of white flowers, pears and white peaches. A very approachable and gentle expression on the palate. Wonderfully refreshing with balanced flavours of pure orchard fruits and a mineral undertone.

WHAT TO DRINK IT WITH?

Pair with cured meats or smoked salmon.

WHAT'S IN IT?

VINTAGE	NV
GRAPE VARIETY	Prosecco
REGION	King Valley, Australia
WINEMAKER	Eddie McDougall
ALCOHOL (ABV)	10%
STYLE	Zesty, Exhilarating
FARMING	Sustainable
AWARD	James Halliday – 89pts