

# PAUL CONTI

## LATE HARVEST FRONTI 2011



**VINEYARD:** *Conti's Fronti* as it has been affectionately known for many years is made from established vines located in the Perth Hills region of WA. The vineyard is grown on beautiful red-loam country and enjoys warm days and cooler nights.

**HARVEST:** Fruit was hand-harvested on February 22, around three weeks earlier than previous years. Crop levels were also substantially down due to dry weather.

**WINEMAKING:** The *Fronti* is a particularly challenging wine to make. The 2011 vintage was crushed and left on skins over night to extract the maximum muscat flavours. It was then drained, cold settled and fermented with selected yeasts until the balance between sweetness and acidity was achieved. Following fermentation, the wine is raked, fined and filtered early to retain natural effervescence. The resulting wine is fresh, with excellent fruit intensity.

**NOSE:** The bouquet is highlighted by rose petal, floral and musk aromas.

**PALATE:** A fresh, juicy and slippery palate is balanced by crisp acidity.

**FOOD:** Poured chilled, this wine is ideally served as a refreshing aperitif with prosciutto ham and melon, or as an accompaniment to summer fruits, light desserts or hot/spicy Asian dishes such as Thai fish cakes with sweet chilli sauce.

**CELLARING:** Drink now

### Technical Notes:

<b>Variety:</b>	90% muscat; 10% verdello	<b>Residual Sugar:</b>	50 grams
<b>Alc:</b>	11.5%	<b>Harvest:</b>	February 2011
<b>T.A:</b>	7.3 g/L	<b>Bottled:</b>	May 2011
<b>PH:</b>	3.22	<b>Optimum Year:</b>	Summer 2011/12