

PAUL CONTI *Wines*

LATE HARVEST FRONTI 2009



- 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 entirely hand-harvested in the cool of the morning in mid-March 2009.
- WINEMAKING:** The *Fronti* is a particularly challenging wine to make. Created entirely from free-run juice, fruit is crushed and drained without any pressings in the blend. It is chilled, cold-settled and fermented at low temperatures when the desired balance between sweetness and acidity is achieved. Immediately following, the wine is racked, fine-filtered and bottled early to retain natural effervescence. The result is a very delicate wine with good 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

Variety:	100% muscat
Alcohol:	12.5%
pH:	3.40
T/A:	6.50 g/L
Residual Sugar:	67 gms

Harvest:	mid-March 2009
Optimum Year:	2009/10
Bottled:	June 2009