

# PAUL CONTI

## LATE HARVEST FRONTI 2010



**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 mid-March 2010.

**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

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### Technical Notes:

**Variety:** 100% muscat

**Harvest:** March 2010

**Optimum Year:** 2010/2011

**Bottled:** June 2010

**Alc:** 12.5%

**PH:** 3.26

**T.A:** 6.34 g/L

**Residual Sugar:** 60 grams