

# PAUL CONTI *Wines*

LATE HARVEST  
**FRONTI**  
2018



Conti's Fronti as it has been affectionately known for many years is made from a blend of muscat varieties, including Muscat a Petit Grains grown at our Margaret River property.

The Fronti is a particularly challenging wine to make as there has to be a balance between desired sweetness and crisp acidity. A selected yeast is used, then following fermentation, the wine is quickly racked, fined and filtered to retain freshness, fruit intensity and natural effervescence.

The wine exhibits an attractive salmon-pink hue with distinctive lifted floral, rose-petal and Turkish Delight characters.

Subtle sweetness on the palate is balanced by crisp acidity, making this wine an ideal accompaniment to spicy Asian food or the perfect excuse to serve at a decadent brunch.

This wine should be enjoyed whilst young and fresh - for immediate consumption.