

<b>Pecorino 2022</b>	Retail \$34.95
Colour	Rose Gold
Colour Intensity	High
Aroma	Fresh Peach, Melon, Floral
Aroma Intensity	strong
Sweetness	Off Dry
Acidity	medium +
Tannin	Low
Alcohol	Medium
Body	Medium
Flavour Descriptors	White Peach, Ripe Lemon, Saline/Mineral
Flavour Intensity	Medium
Finnish	Long -

Composition	<b>92% Pecorino/ 8% Melon de Bourgogne</b>
Harvest Date	September 18-21, 2022
Vineyard	CCR+GR
Block	210(CCR+GR)
Pick Method	Hand
Brix	19.6
Vintage Yield	1052kg
Cases Produced	67

Press	Champagne program-1.6bar
Masceration	NA
Fermentation	19 days
Yeast Strain	VIN-13
Malolactic Bacteria Strain	NA

Oak	NA
Sur Lie	NA
Battonage	NA
Aging Length	4 Months

Sugar	11g/L
Total Acidity	7.1g/L
pH	3.3
Alcohol	12.5%v/v