

| BOLLE FELICI |

Background:

Inspired by the writings of Aureliano Acanti, a priest/poet and compare to Vivaldi wrote the following excerpt in his 1754 poem *Il Roccolo*, *and now I would like to wet my mouth with that Prosecco with it' apple bouquet*.

A lively, effervescent style with delicate fruit aromas synonymous with this wine. A chic drink with a light fizz is truly happiness in a bottle... a nice synergy given Bolle Felici translates from Italian to "happy bubbles".

Winemaking:

The fruit for Bolle Felici is sourced from hand tended blocks in the southern-most part of the Fleurieu Peninsula. The harvested fruit is destemmed and crushed and drained into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees celcius to preserve the expression of the fruit. Fermentation takes place in these tanks (the traditional Charmat Method) where carbonation occurs biologically from the decomposition of sugar from added yeasts.

To achieve the proper balance of flavour, aroma, elegance, consistency and fine perlage, the wine is kept in these tanks then cold settled prior to bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: A pale, golden straw in color with a green hue.

Nose: Lively fresh citrus with hints of honey and white flowers.

Entry: Super fresh and clean, with ripe citrus, lemon, green apple flavours.

Middle Palate: Light-bodied with delicate touches of white grapefruit and nectarine with a hint of minerality.

After Palate: The finish is light, refreshing, and crisp with a lovely rolling citrus curd note.

In Summary: It's the sun, it's your friends, it's your happy place. And it loves to be drunk with food, so bring it to life with a platter of sweet melon wrapped in wafer-thin prosciutto. Bolle Felici is your invitation to enjoy tiny bubbles, a laugh and a sun-drenched afternoon with your nearest and dearest. Oh, happy

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

At the time of bottling (14.08.2015), this wine contained:

- 112ppm Total SO₂
- 29 ppm Free SO₂

PROSECCO NV

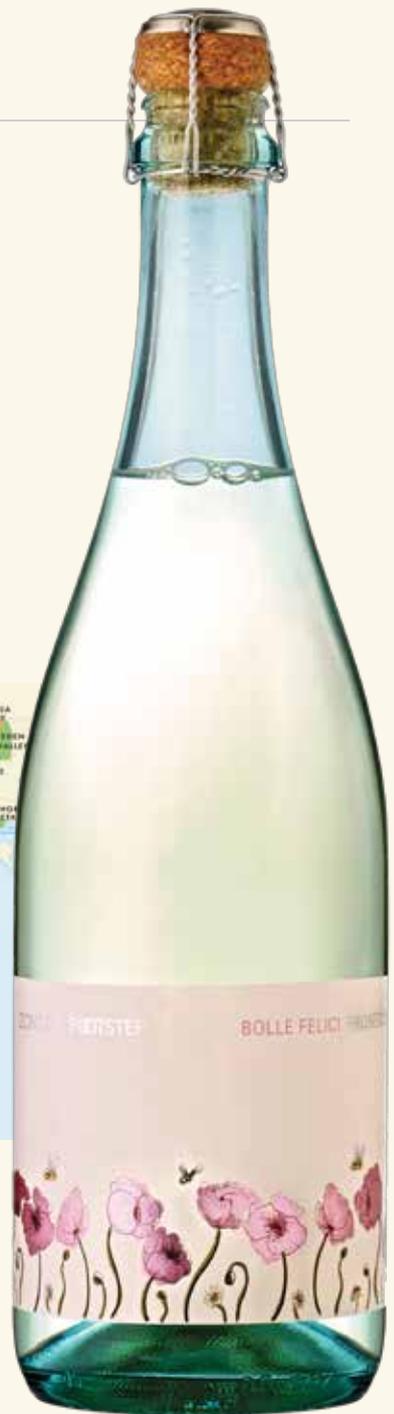
Vital Statistics:

Varietal Blend:
95% Glera, 5% Pinot Grigio
GI: Fleurieu Peninsula

Alcohol by Volume: 11.0%
TA: 7.12 g/L
pH: 3.12
RS: 14.2 g/L

750mL: 93303910000527
Dozen: 19330391000531

Region:



An Ode to Bolle Felici...

*Escape to your happy place
When summer-time comes,
Sipping Bolle Felici
Now that winter is done.*

*The gardens are blooming,
Bees buzz and flowers grow.
It's a wonderful feeling,
With a glass of Prosecco.*

*When friends get together
Leaving troubles behind,
Sharing Bolle Felici,
'Happy Bubbles' of wine.*