

TENDRIL & VINE

NV PROSECCO

VICTORIA

COLOUR ————— Pale straw with a green hue.

AROMA ————— Fresh-cut green apple, white florals, and a breeze of citrus.

PALATE ————— Crisp and zesty, with vibrant bubbles and lively green apple.

WINEMAKING

Grapes were harvested during the cool of the night to preserve natural freshness and flavour. Fermented in stainless steel across separate batches, with lees stirring used to add softness and depth to the palate. The wine was then blended, stabilised, left on lees, and gently filtered prior to bottling.

PAIR IT WITH

Lemon and herb grilled prawns, or a creamy goat's cheese tart with thyme and honey.



VINTAGE
REGION
CELLARING

NV
Victoria
Enjoy now

ALC/VOL
PH
ACIDITY

11.5%
3.16
6.80 g/L

No animal derived products were used in the making of this wine