

LLOYD BROTHERS

2022 Adelaide Hills Picpoul Prosecco



Vintage
2022

Region
Adelaide Hills

Grape Varieties
73% Picpoul
27% Prosecco

Alcohol
12% alc/vol

Vineyards

The Picpoul from Block 10 and the Prosecco (Glera) from the adjacent Block 11 were both hand-picked from the Lloyd Brothers Adelaide Hills Estate on The Range. (Kuitpo) Both varieties were grafted onto to 20+ year old rootstock which allowed for all that energy to be focussed into establishing the new grafts.

Geology of the Adelaide Hills Estate

Located on the Burra Group Geology which is some of the oldest in the region: c. 750 million years. More particularly the Belair Subgroup which is laminated, grey siltstone.

Winemaking

A great vintage for sparkling wines in the Adelaide Hills. A long, slow cool vintage lead to great flavour development at low baumes whilst retaining great acidity. Fruit from the estate was hand-picked and whole bunch pressed to create this unique Picpoul Prosecco. Once the juice was settled a long, cool ferment took place using a specific sparkling yeast which helped to maintain all the lovely notes and aromas. The great natural acidity of Picpoul complementing the lusciousness of Prosecco. Produced using the Charmat method, secondary fermentation occurred in a high-pressure sparkling tank over 4 weeks capturing the bubbles. Vegan friendly.

Tasting Note

Pale lemon yellow in colour with a slight green tinge. A fine, persistent bubble with lifted aromas of lemon myrtle, white blossoms and citrus. The palate has layers of green apples, honeydew melon, lemon and lime. A fresh, bright finish makes it the perfect festive wine. Believed to be the only Picpoul Prosecco produced anywhere in the world. Best enjoyed well chilled.