



2024 FRIZZANTE MAESTRI

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

THE GRAPES

A very new variety for Australia, Maestri originates from central Italy, home of the world-famous Lambrusco style; a fizzy, fruity, sweet red wine made to enjoy while young and fresh. Maestri is late ripening with fantastic berry fruit characters and an ideal balance of sweetness and acidity.

THE VINTAGE

The 2024 vintage was another great season following the ideal 2022 & 2023. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by two weeks due to cool weather.

The vintage has produced beautiful wines with lifted aromatic whites and deep coloured, full flavoured reds.

THE WINEMAKING

Grown on the Estate's vineyard, the grapes were picked in the coolness of the night, crushed, and kept on skins for 24 hours to extract colour and flavour before pressing. The juice was fermented by a select yeast strain to maximise fruit flavour and freshness. The wine was chilled mid-ferment to stop fermentation and to retain natural sweetness with the frizzante lift; this also has the benefit of producing a wine with a lower alcohol level.

THE WINE

Showing vivid red and purple colour with fresh lifted cherry and spice, there is excellent balance of sweetness and zest. An exciting wine style to be enjoyed while young and fresh.

THE FOOD

Enjoy chilled with antipasto or curries. Also great with spicy Asian dishes, or desserts.

ANALYSIS

Variety:	Maestri
Region:	Murray Darling
Alcohol:	9.5%
Acid:	6.4 g/l
pH:	3.60
Sweetness:	Moderate

