fine wines

PROSECCO

Following on from our original vision, risky business utilises the decades of experience from grape grower and viticulturist Rob Quenby and vintner John Waldron. Since 2013, we have been sourcing fruit from Victoria's King Valley, producing small batches of fine and distinctive wine. Grape sourcing and winemaking has been carefully done by Warren Proft to produce distinctive and flavoursome Prosecco, Pinot Gris, Grigio and Sangiovese wine varietals., now there are over 70 families in the King Valley growing grapes

The cool climate at the base of the snowfields is similar to Italy's Prosecco Road at the base of the mountains, allowing winemakers to grow grapes in crisp conditions. Machine harvested at night and cool fermented with champagne yeast draws out the unique flavour. Small amount of lees contact post ferment and then heat, and cold stabilised and prepared for bottling.

Bottle ready wine is fermented for a second time in a pressure tank to create a very fine bead of dissolved carbon dioxide. While the wine is filtered, a small amount of dosage is added to balance the acidity levels. The wine is then bottled cold under pressure to retain the carbon dioxide.

Partners: Rob Quenby, Viticulturist + John Waldron, Vintner

Colour: Very pale straw.

Aroma: Delicate pear with citrus blossom notes.

Palate: This light and dry wine has subtle hints of fresh pears, stone fruit and citrus blossom, balanced delicately with just the right amount of acidity, creating a soft and finely textured palate completed seamlessly with lively bubbles.

risky business prosecco is a versatile and fresh table wine, perfect for celebrating any occasion. This fresh, zesty, light and crisp wine is the perfect aperitif for a summer's day. Perfectly paired with Curried Chickpea Tacos.

Fruit Source: King Valley Bottled: July 2023 . 1000 dozen produced Alc = 10.5% PH =3.25 TA =6.58 G/F= 8.88 g/l MANAGING PARTNER JOHN WALDRON 0457 482 957



risky business

RISKY BUSINESS WINES (Bennett Street Distributors) 49 Bennett Street, East Perth WA 6892 John Waldron : Mob 0457 482 957



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PROSECCO NV







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PROSECCO NV

Fast Facts

Climate – Warm days and cool nights, influenced by the katabatic breeze that sweeps northward down the valley from the high country. Ripening varies with climatic differences down the valley, influencing the styles of wine.

Soils – The variations in topography, soils and climate provide an ideal location for producing fine wine

Harvest - Mid-March to late May



Prosecco vintage 2022

The growing season in Victoria started with wise spread frosts, some quite warm days, some well-timed rain events and the usual cool nights from the cold mountain air flowing down through the vineyards. Prosecco was harvested on the 13th March in a very fortunate window of cool temperatures. The season has produced Prosecco with fine acidity, subtle notes of apple blossom and lemon balanced up with a fine persistent bead and a dry finish

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Risky Business Prosecco vintage 2022

Vineyards and viticulture:

 Vine age, 10-12 years (grafted onto vines 25 to 30 years old) varieties and clones

- Machine harvested with new 'selective' harvester

Vinification:

- Fruit sorted on board harvester
- Yeast Inoculated with aromatic strains
- Stainless Steel tank fermentation
- Crushed directly to press.
- Fermented cold, adjust nutrition if necessary. Leave without SO2 post ferment.
- Rack off gross lees, aerate if necessary, add SO2, no MLF.
- Left on light lees until bottling



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