



*Croser was created as it was believed that the right region in Australia could produce sparkling wine to rival Champagne. That region is Piccadilly in the Adelaide Hills. The first vintage of Croser was released in 1985 and the winemaking philosophy continues today starting in the vineyard where all the vines are hand pruned, the grapes hand picked, the fruit whole bunch pressed, and the wines hand crafted in the traditional method.*

#### **CROSER LATE DISGORGED 2004 PICCADILLY VALLEY**

ABV%	13.7
TA g/L	8.9
pH	3.04
Dry Scale	Bone Dry

The 2004 growing season in the Piccadilly Valley was very cool, the vineyards receiving 1229° C days of heat, versus the long term average of 1179° C days. Spring was cool and wet followed by a warm to hot November and December, and then a cool January. The month leading into picking was warmer than average, and then March and early April were cool. Enough rain fell throughout the growing season to maintain the ripening fruit without supplementary watering.

Pinot Noir was hand picked from the 15th to the 31st of March, and Chardonnay, also hand picked, from the 3rd to the 12th of April. The fruit was picked into baskets holding about 10 kg and chilled to below 4° C.

The cold whole bunches were then pressed in air bag tank presses, and only the purist free run juice was used to make Croser, the harder pressings being discarded. The cold juice was then inoculated with our chosen yeast strain to conduct the primary alcoholic fermentation, and gravitated to old French oak barrels. The malo-lactic fermentation (MLF), the conversion of hard malic acid to softer lactic acid, was encouraged in barrel by the introducing our own selected bacteria.

At the end of these fermentations, the wines were allowed to settle to clarity in barrel. These wines

were then carefully emptied from oak, and the blend decided upon. The 2004 Croser is a blend of 68% Pinot Noir and 32% Chardonnay. The blended base wine was then tiraged (sugar and yeast added in bottle to conduct the secondary fermentation) producing the natural effervescence and a little alcohol.

Most of the 2004 Croser was allowed to rest on yeast lees in bottle for a minimum of 2 years, before riddling and disgorging. (Riddling is the mechanical process of trapping the yeast in the neck of the bottle, leaving the wine clear. Disgorging is the removal of that yeast plug). A small quantity was left on yeast lees in our cellars until August 2016 before disgorging.

After over 11 years on yeast lees, the 2004 Croser Late Disgorged has a pale straw colour with light golden hints. The wine is still fresh with aromas of baked apples, and lifted strawberries and raspberries. A gentle hint of barrel fermentation gleams through with a baked onion tart background. The palate has trademark crunchy acidity with ripe Granny Smith apples and freshly baked biscuits. Wonderful fine explosive bubbles really frame the palate, a feature of these traditional method sparkling wines. The dry, fruit driven finish shows lovely crisp Chardonnay creaminess, with Manuka honey and cashews. The palate just goes on and on once the wine has left the mouth.

As with all the Late Disgorged Croser wines the 2004 is zero dosage, that is, no added sugar at disgorging. Late Disgorged Croser can be enjoyed immediately or allowed to gently unfold in bottle for the next few years.

Andrew Hardy  
Senior Winemaker

# CROSER