



*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 VINTAGE 2017

ABV	13%
GI	Piccadilly Valley, Adelaide Hills
VARIETAL	Pinot Noir (59%) Chardonnay (41%)
PH	3.13
DOSAGE	7 g/L (post-disgorging)

**Appearance:**

Pale straw yellow in colour

**Bouquet:**

Floral citrus and red apple fruits with hints of biscuit and brioche

**Palate:**

A textured wine with a fine bead with a creamy mousse. Citrus and nectarine dominant, baked apple with a hint of cashew and biscuits.

**Food pairing:**

Freshly shucked oysters

**Winemakers notes:**

Hand-picked fruit from the Piccadilly Valley.

Chilled overnight then whole bunch pressed, then fermented, blended, filtered, tiraged and stored on lees for a minimum of 3 years.

**Vintage conditions:**

2017 was an excellent vintage. Slightly warmer and wetter than the long term average.

**Winemaker:**

Amy Hickling, Petaluma

# CROSER