



*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 NV ROSÉ ADELAIDE HILLS**

ABV%	13.0
TA g/L	7.3
pH	3.19
Dry Scale	Dry

Croser Non-Vintage Rose is a perfect partner to the Croser Non – Vintage Sparkling wine. A blend of 100% Pinot Noir fruit sourced from selected cool climate vineyards across the Adelaide Hills and combined with several back vintage reserve wines of Pinot Noir delivers a sophisticated Methode traditionnelle Rose Sparkling.

Fruit for this wine was harvested after our Pinot Noir for Vintage Croser to allow the fruit to develop some riper flavours and aromas adding to its complexity. The Pinot Noir is whole bunch pressed or crushed with free run juice kept separate. After settling the juice is fermented in a combination of 80% stainless steel, with 20% fermented in old oak barriques for added complexity.

In addition to this a small portion of approximately one tonne is fermented on skins and added in at blending to deliver a wine with a delicate pink hue.

Post blending and tirage the rose is aged in bottle on yeast for at least 12 months. During disgorging a small amount of Pinot Noir is combined with the dosage liqueur to balance the wines natural acidity and enhance the pink intensity.

Croser NV Rose has a residual sugar of 11gpl which balances the high natural acidity of this wine. The wine has a rich creamy mousse and layers of complexity with aromas of raspberries, strawberries and pomegranates combining with the biscuity, nutty brioche finish. A perfect aperitif wine, made in the renowned Croser style.

Andrew Hardy  
Senior Winemaker

# CROSER