



PETERSON HOUSE
PREMIUM SPARKLING WINES



VARIETY	45% Malbec, 31% Petit Verdot, 24% Shiraz
REGION	Mudgee
ALCOHOL	13.0%
pH	3.55
TOTAL ACIDITY	6.0 g/L
DOSAGE	27.0 g/L
WINEMAKING NOTES	This wine has had a secondary fermentation in a pressure tank to capture the bubbles.
TIME ON LEES	Tank Fermented
APPEARANCE	The wine is a deep dark cherry red.
BOUQUET	The aroma is rich and bold. Fruit cake and plum pudding.
PALATE	<p>The combination of the 3 varieties gives a wine that is full and rich but easy drinking.</p> <p>Malbec gives plum and fruit cake notes on the front palate and fruit depth to the mid palate. Petit Verdot gives structure, and the tannins which when combined with the spicy savoury notes of Shiraz, adds a layer of complexity and an earthy tone.</p> <p>The acid and tannins balance well with the sugar dosage to leave the finish clean and satisfying.</p>
FOOD SUGGESTIONS	This wine is easy drinking and relaxed, try it with the same style of food . BBQ, Pizza, Pasta, Tacos, Burgers (Dude food . but for blokes & gals)
SERVING TEMPERATURE	<p>These sparkling reds are made to be served cold . less than 4 C</p> <p>Store for 24 hours in a domestic fridge prior to opening or leave in wet ice for 2-3 hours.</p>