



PETERSON HOUSE  
PREMIUM SPARKLING WINES



VARIETY	59% Pinot Noir 41% Chardonnay
REGION	Hunter Valley
ALCOHOL	12.0 %
pH	3.02
TOTAL ACIDITY	7.0 g/L
DOSAGE	6.0 g/L
WINEMAKING NOTES	Traditional Bottle Fermentation Tiraged January 2016
TIME ON LEES	2 ½ years
APPEARANCE	Golden straw in colour, a fine bead forms a tight mousse.
BOUQUET	The aroma is dominated by toasty yeast characters and some developed Pinot notes.
PALATE	The dominance of Pinot Noir in the blend shows its influence upfront and in the mid palate. Up front the breadly yeasty characters blend with a more aged Pinot wine character. In the mid palate subtle berry notes meld with a nuttiness that fills the palate. As it lingers a citrus note becomes apparent as preserved lemons and marmalade. The acid from the Chardonnay adds a zing that leaves a clean refreshing finish.
FOOD SUGGESTIONS	Always great for pre dinner drinks or would be comfortable with game meats as well as poultry.
SERVING TEMPERATURE	Sparkling wines are made to be served cold . less than 4 C Store for 24 hours in a domestic fridge prior to opening or leave in wet ice for 2-3 hours.