



PETERSON HOUSE
PREMIUM SPARKLING WINES

Sauvignon Blanc Semillon

750ml

wine of australia

VARIETY	71% Sauvignon Blanc 29% Semillon
REGION	Adelaide Hills & Mudgee
ALCOHOL	13.0%
pH	3.07
TOTAL ACIDITY	6.0 g/L
DOSAGE	15 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	Light straw in hue.
BOUQUET	This wine has hints of cut grass notes to blend with a citrus lift.
PALATE	The dominance of Sauvignon Blanc lends a more herbaceous mid palate and tropical fruit notes whilst the Semillon gives a citrus zing as it lingers. The sugar dosage lifts the tropical fruit and makes the wine fresh and fruity. The Semillon is more understated but adds the acid which is clean and crisp and combines with the bubbles to leave a clean and refreshing after taste.
FOOD SUGGESTIONS	A lighter bodied sparkling well suited to delicate foods. Drink this icy cold and enjoy it with seafood.
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.