



# PETERSON HOUSE

PREMIUM SPARKLING WINES

## *Sparkling Cuvee*

750ml wine of australia 12.4% alc/vol

VARIETY	Chardonnay, Semillon, Pinot Noir
REGION	South East Australian
ALCOHOL	12.4%
pH	3.3
TOTAL ACIDITY	6.3 g/L
DOSAGE	8 g/L
WINEMAKING NOTES	A blend of vintages and varieties is maintained to present a wine which will appeal to a wide variety of palates.
TIME ON LEES	A Cuvee of tank and bottle fermented wines
APPEARANCE	A green hue to the golden straw colour hints at the fruit filled palate.
BOUQUET	The aroma of citrus fruits and sherbet is balanced by some subtle complex aged yeast characters. The blending of vintages allows fresh citrus characters to meld with the more complex toasted yeast characters of some older wines.
PALATE	The palate is long, clean and crisp with a satisfying dry finish. The residual sugar content is a stepping stone from our NV Gateway to the drier styles of the Semillon Pinot and Chardonnay Pinot. This slightly higher sugar gives the wine a full mouth feel and fruity notes.
FOOD SUGGESTIONS	A wine for all occasions This is a sophisticated yet approachable wine for sipping by itself or accompanying a meal.

PETERSON HOUSE

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