



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 VINTAGE LATE DISGORGED V10

ABV	13.20%
GI	Piccadilly
VARIETAL	Pinot Noir 67.1%, Chardonnay 32.6%
PH	2.92
DOSAGE	4.5 g/L

Colour:

Bright straw

Nose:

A complex wine with layers of dried fruit and toasty roasted nuts.

Palate:

A rich and complex toffee apple and natural yogurt creaminess, rounded out by subtle complexing oak characters.

Food Match:

Strong blue cheese and pear paste.

Winemakers notes:

A complex wine with layers of dried fruit and toasty roasted nuts. Rich and complex toffee apple and natural yogurt creaminess are rounded out by subtle complexing oak characters.

Vintage conditions:

Good growing season rain set canopies up for a strong vintage. A warm spring provided perfect flowering conditions for sparkling wines. Continued warm conditions resulted in a harvest upwards of 2 weeks ahead of average, but cool nights and dry conditions mean that the fruit was in great condition and retained plenty of natural acidity.

Winemaker:
Ella Hoban

CROSER