



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 2012

ABV	13.12%
GI	Piccadilly Valley
VARIETAL	Pinot Noir 59.46%, Chardonnay 40.20%
PH	3.1
DOSAGE	5.0 g/L

Colour:

Bright straw

Nose:

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

Palate:

Rich and complex with bright red fruit and tart dried plum. A bright crisp wine with refreshing acid drive.

Winemakers notes:

A complex wine with layers of dried fruit and toasty roasted nuts. Hallmark Adelaide Hills red fruited Pinot Noir gives this wine bright strawberry and raspberry characters interlaced with creamy development.

Excellently pairs with cheese, white meats and antipasto. Best enjoyed immediately or allowed to gently unfold in bottle for the next few years.

Vintage conditions:

2012 was a fantastic vintage from the Hills. A moderate but warm year with abundant water after the wetter 2011, 2012 was a vintage for the ages.

Winemaker:

Ella Hoban

CROSER