



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 2011

ABV	12.12%
GI	Piccadilly Valley
VARIETAL	Pinot Noir 64.85%, Chardonnay 35.12%
PH	3.1
DOSAGE	7.0 g/L

Colour:

Bright straw

Nose:

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

Palate:

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

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 and a tight refreshing acid line

Excellently pairs with a light fish or grilled chicken and can be enjoyed immediately or allowed to gently unfold in bottle for the next few years.

Vintage conditions:

2011 was a vintage that most winemakers will never forget. It was long and cool and had significant rainfall that had a negative impact of much of the harvest. Luckily, due to the nature of sparkling winemaking, we were able to harvest early allowing us to miss the worst of what was a challenging vintage and produce an elegant sparkling wine.

Winemaker:

Ella Hoban

CROSER