

CROSER ORANGE SPRITZ

The sophistication of Croser non-vintage sparkling meticulously blended with Orange Bitters and Citrus creates an effortlessly refreshing spritz. Simple pop & pour over ice and garnish with a slice of fresh orange to create the perfect predinner spritz.



GRAPE VARIETY

Pinot Noir 57.5% and Chardonnay 40.7%

COLOUR

Rose gold

NOSE

Bright citrus aromas of orange and grapefruit, followed by subtle herbal notes.

PALATE

The aromatic complexity of Orange Bitters, mingling with the zesty notes of citrus and herbal undertones.

WINEMAKING

A vibrant rose gold colour and refreshing experience delivering zesty citrus aromas of orange and tangerine, followed by subtle dried herbs. On the palate, a lively effervescence, perfectly balanced dried orange peel, complexing and crisp minerality finished with a hint of bitterness. Ideal as an aperitif or paired with light appetizers.

WINE ANALYSIS

Alc/Vol: 12.7 Acidity: 5.59

Residual Sugar: 29 g/L

PH: 3.28

WINEMAKER

Ella Hoban

POP + POUR

CROSER

ORANGE SPRITZ