



*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 NV ADELAIDE HILLS**

ABV%	13.5
TA g/L	6.8
pH	3.25
Dry Scale	Dry

As is the tradition with non vintage Champagne, this wine is a blend of the current vintage Croser with reserve wine from several older vintages – with each vintage adding distinctive qualities to the final blend.

Croser Non Vintage stays true to the ‘aperitif’ style of Vintage Croser, showcasing a rich, full blend of Pinot Noir and Chardonnay from selected sites in the cool climate Piccadilly Valley and other parts of the Adelaide Hills.

Hand picked fruit is whole bunch pressed or crushed and pressed, with the free run juice then fermented using Petaluma’s specially selected yeast strain in barrique and tank. The tiraged sparkling wine is left to age on yeast lees for 12 months and disgorged on demand – this ensures the wine retains optimum freshness and vitality.

The Chardonnay offers nectarine, cashews and biscuity characters – the backbone of the Croser Non Vintage palate – with the Pinot Noir providing a fine mousse and strawberry fruit lift.

Croser Non Vintage’s quality and elegant refreshing style can be enjoyed immediately on release but will also reward careful cellaring.

Andrew Hardy  
Senior Winemaker

# CROSER