



*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 ROSÉ NON-VINTAGE

ABV	12.7%
GI	South Eastern Australia
VARIETAL	Pinot Noir 56%, Chardonnay 43%
PH	3.3
DOSAGE	6.6 g/L

**Colour:**

Bright rose hue

**Nose:**

Vibrant aromas of strawberries & cream and bright cherry.

**Palate:**

A bright and crisp red fruited Rosé with refreshing notes of strawberries & cream balanced by a subtle touch of sweetness in the mid palate lifting the red fruits.

**Food Match:**

Cheese and seafood platters.

**Winemakers notes:**

A Traditional Method sparkling Rosé made from the premium cool climate regions in Australia.

A lovely approachable sparkling wine displaying elegant strawberry flavours with hints of bright cherry. The use of cool climate regions maintains the bright refreshing acidity that allows these wines to finish crisply.

**Winemaker:**

Ella Hoban

# CROSER