



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 NON-VINTAGE

ABV	13.35%
GI	Adelaide Hills
VARIETAL	Pinot Noir 62.5%, Chardonnay 36.7%
PH	3.31
DOSAGE	7.0 g/L

Colour:

Bright, golden tinged

Nose:

Delightful aromas of strawberries and cream balanced with the refreshing scent of fresh peach.

Palate:

A bright and red-fruited profile with notes of strawberries and cream with a refreshing crispness. A subtle touch of sweetness in the mid-palate adds complexity, lifting the red fruit flavours.

Food Match:

Cheese plates, seafood platters, food to be shared.

Winemakers notes:

Adelaide Hills sparkling is all about delicious red fruited pinot, coming together with tirage age to create beautiful lifted strawberries and cream sparkling wines.

The cool climate maintains the bright and refreshing acidity allowing these wines to finish crisply.

Vintage conditions:

2021 was a dream vintage that most winemakers will remember as one for the ages. Long cool and dry ripening growing season provided optimal conditions for flavour development and perfect fruit integrity.

Winemaker:
Ella Hoban

CROSER