



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	13.6%
GI	Adelaide Hills
VARIETAL	Pinot Noir 63.2%, Chardonnay 34.9%
PH	3.23
DOSAGE	8.8 g/L

Colour:

Salmon with a pink hue

Nose:

A vibrant blend of fresh strawberries and raspberries, with a subtle hint of sweet red apple.

Palate:

A creamy and complex palate with crisp acidity and a fine bead typical of traditional method sparkling. Elegant strawberry flavours with hints of sweet brioche and fresh nectarine.

Food Match:

Smoked salmon and goats curd blinis, fresh kingfish sashimi.

Winemakers notes:

A combination of hand and machine picked Pinot Noir and Chardonnay from the premium cool climate of the Adelaide Hills.

A lovely approachable sparkling wine displaying elegant strawberry flavours with hints of sweet brioche. Fresh nectarine and textural red berry fruit is balanced by natural acidity, a fine bead and creamy brioche finish.

Winemaker:

Teresa Heuzenroeder

CROSER