

PIKE & JOYCE
ADELAIDE HILLS



“Methode Traditionelle” 2009

Chardonnay Pinot Noir

Appearance: Pale straw.

Aroma: Complex aromas of brioche, white peach, grapefruit and mineral - reflects its time on lees before disgorging.

Palate: The palate is crisp, dry and fine; with peach, brioche and toast flavours doing most of the talking here. It is light bodied with very fine, persistent mousse and has a nice balance between acid, residual sweetness.

Summary: Our first foray into the world of bottle fermented sparkling wine and one we are exceptionally pleased with. The time spent on lees (4 ½ years) has benefitted the wine immensely and has provided us with beautifully complex wine that will impress many. Drink now with fresh shellfish or grilled crustaceans of some sort.

TECHNICAL NOTES:

Alc/Vol: 12.0%, 3.18 pH, 7.30 g/L Acid, 4.5 g/L Res Sugar.

100% Adelaide Hills GI – Estate grown single vineyard wine.

Closure: Crown seal

