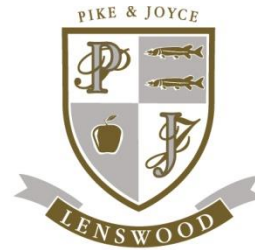


**PIKE & JOYCE**  
ADELAIDE HILLS



## **“Methode Traditionelle” 2010**

### **Chardonnay Pinot Noir**

Appearance: medium straw.

Aroma: Complex aromas of brioche, grapefruit and mineral - reflects its extended time on yeast lees before disgorging and the dosage added.

Palate: The palate is crisp, dry and quite full, with brioche and toasty flavours driving it mostly. It is medium bodied with fine, persistent mousse and has good balance between acid, residual sweetness.

Summary: Our second release of bottle fermented sparkling wine and one we are really pleased with. The time spent on lees (almost 5 years) has benefitted it significantly 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