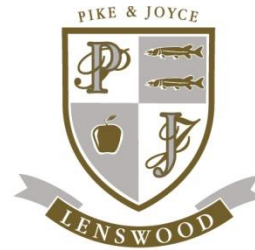


**PIKE & JOYCE**  
ADELAIDE HILLS



## “Methode Traditionelle” 2013

### Chardonnay Pinot Noir

Appearance: medium straw.

Aroma: Attractive aromas of brioche, citrus and a hint of cream - reflects its extended time on yeast lees before disgorging and the dosage added.

Palate: The palate is crisp, dry and quite fine - the brioche and toasty characters being the main flavours here. It is light bodied with a fine, persistent mousse and has excellent balance between the acid and residual sweetness finishing clean and dry.

Summary: Our third release of this bottle fermented sparkling wine. The time spent on lees (almost 5 years) has provided us with a beautifully complex wine that will impress many. Drink now with fresh oysters or something like grilled marron.

#### **TECHNICAL NOTES:**

Alc/Vol: 12.0%, 3.22 pH, 7.98 g/L Acid, 4.0 g/L Res Sugar.

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

Closure: Crown seal