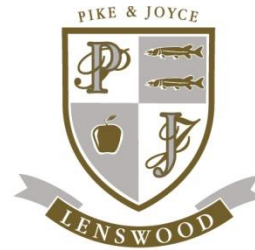


**PIKE & JOYCE**  
ADELAIDE HILLS



## **“Methode Traditionelle” 2015**

### **Chardonnay Pinot Noir**

Appearance: medium straw.

Aroma: Subtle aromas of brioche and fresh bread with flecks of citrus and cream - reflecting its extended time on yeast lees (4 ½ years) before disgorging.

Palate: The palate is complex, soft and round - the brioche and bready characters being the main players, but amply backed up by some attractive red fruits. The fine, persistent mousse and balanced acidity ensures the wine finishes clean and dry.

Summary: Our fourth release of our ‘Methode Traditionelle’. The time spent on lees has provided us with complexity that is bound to impress many fans of high-quality sparkling wine. Drink now with any type of seafood.

#### **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