



PETERSON HOUSE  
PREMIUM SPARKLING WINES



VARIETY	50% Pinot Noir 40% Chardonnay 10% Pinot Meunier
REGION	Hunter Valley
ALCOHOL	13.0%
pH	3.2
TOTAL ACIDITY	7.2 g/L
DOSAGE	4.8 g/L
WINEMAKING NOTES	Tiraged July 2003
TIME ON LEES	4 ½ years
APPEARANCE	Deep straw colour. Fine bead with persistent mousse.
BOUQUET	Nutty aroma of pine nuts and dried figs. Some fresh citrus fruits lift the more developed characters.
PALATE	This wine has developed quickly in the bottle. The palate is full with both fresh citrus aromas and stewed fruit and honey characters. The long acid finish has hints of bitter orange which adds complexity as it lingers on your palate. The wine has great texture presenting as a creaminess to the mouthfeel.
FOOD SUGGESTIONS	Light to medium intensity seafood and white meat dishes. Perfect to accompany smoked salmon or pate.