



PETERSON HOUSE  
PREMIUM SPARKLING WINES

2004  
Chardonnay Pinot Noir

750ml wine of australia 12.0% alc/vol

VARIETY	60% Chardonnay 40% Pinot Noir
REGION	Hunter Valley
ALCOHOL	12.0%
pH	3.1
TOTAL ACIDITY	7.0 g/L
DOSAGE	6 g/L
WINEMAKING NOTES	Tiraged June 2004
TIME ON LEES	42 months
APPEARANCE	Golden dry straw colour. Fine bead with persistent mousse.
BOUQUET	The aroma is a subtle blend of yeast and citrus fruits.
PALATE	This wine has developed quickly on yeast lees. This shows in some of the warmer honey and toffee tones to the mid palate. The front palate has hints of ripe berry fruits and fresh hay. The finish is full and lingering due to the natural acidity. This acidity complements the complex aged character to give a full flavoured wine.
FOOD SUGGESTIONS	Light to medium intensity seafood and white meat dishes.