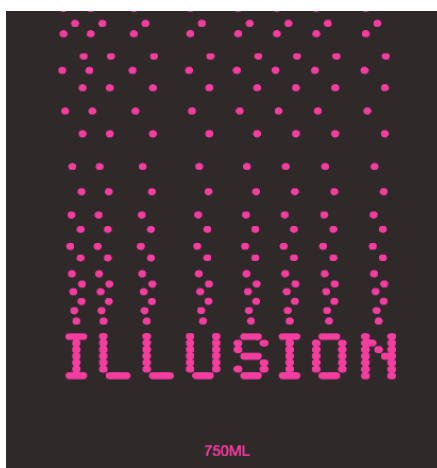




PETERSON HOUSE
PREMIUM SPARKLING WINES



VARIETY	Non varietal
REGION	South East Australian
ALCOHOL	12.5%
pH	3.25
TOTAL ACIDITY	6.6 g/L
RESIDUAL SUGAR	~30 g/L
WINEMAKING NOTES	Tank Fermented to retain the fruity fresh characters of the wine.
APPEARANCE	Fresh red cherry colour
BOUQUET	Hints of glazed cherries behind the zesty citrus and biscuit dough notes
PALATE	A fun wine which surprises with a tannin finish lasting after the sweetness has imparted an easy drinkability to the wine. Very full palate, without the acid length of some drier styles.
FOOD SUGGESTIONS	Antipasto, Cheese or hors d'oeuvres. Will compliment strongly flavoured foods