



PETERSON HOUSE
PREMIUM SPARKLING WINES



VARIETY	Non varietal
REGION	South East Australian
ALCOHOL	11.0%
pH	3.60
TOTAL ACIDITY	5.4 g/L
RESIDUAL SUGAR	~30 g/L
WINEMAKING NOTES	Tank Fermented to retain the fruity fresh characters of the wine.
APPEARANCE	Pale Pink tones derived from the blending of our white wine base with a dash of red wine
BOUQUET	The red wine imparts a fresh cut strawberry aroma to the citrus fruit of the base wine and is accentuated with the natural evolution of the bubbles from wine.
PALATE	Natural acidity of the wine is balanced by the sweeter finish, whilst the red wine imparts a full mouthfeel and balance to the wine.
FOOD SUGGESTIONS	Both an ideal aperitif or an accompaniment to a sweet and light dessert.