



SOUTH AUSTRALIA

Salmon Sparkling NV

Following the flow of the river, for many, would seem like the way to go. This NV Salmon however travels against the mainstream in truly European style.

Pinot Noir sourced from the Adelaide Hills and Limestone Coast present a bouquet of strawberry and red apple whilst Limestone Coast Chardonnay provides a crisp citrus finish. The outcome, a NV Sparkling with the best of two regions and no shortage of complexity.

Whilst fresh, lively and eminently enjoyable now, the 'Salmon' will live a long and fruitful life when well-cellared. Enjoy with Japanese fare, crab or smoked salmon canapés.



Winemaking

Variety 62% Chardonnay
38% Pinot Noir

Region: Adelaide Hills & Limestone Coast

Winemaking: The base wine is blended and a secondary fermentation occurs to add effervescence to the wine. Dosage tops the bottles prior to bottling to ensure an elegant and balanced wine.

Alcohol: 12.6 % alc/vol

Total acidity: 6.5 g/L

pH: 3.05

Residual sugar: 12.5 g/L