



SOMERLED 2008 ADELAIDE HILLS SPARKLING PINOT NOIR (METHODE TRADITIONELLE)

The base for our first pinot noir sparkling was made from Adelaide Hills pinot noir - 100%.

Designed as a sophisticated aperitif wine, it underwent full malolactic fermentation in stainless steel tanks prior to tirage bottling in late 2008.

After 12 months undergoing secondary fermentation, the first 1000 bottles were disgorged in late 2009.

The balance of the wine remains on yeast lees in the bottle, gaining more and more complexity and richness.

RRP \$32

Bronze, Adelaide Hills Wine Show

Silver, AABW



Appearance

Pale, with a slight touch of pearly pink from the pinot noir grapes. The bead is very fine and persistent.

Nose

Tantalising aromas, suggesting yeast and strawberries, rise readily from the glass.

Palate

The flavour is delicate, reflecting the aromas. It is elegant and dry while still retaining softness. The fresh finish is enhanced by the lingering effect of the bubbles.

SOMERLED WINES

**ROBIN, HEATHER, EMMA AND LUCY MOODY
89 MAIN ST, HAHNDORF
SA 5245**

P +61 8 8388 7478

F +61 8 8339 2617

ORDERS@SOMERLED.COM.AU

WWW.SOMERLED.COM.AU