



Somerled 2012 Adelaide Hills Sparkling Pinot Noir Méthode Champenoise

Designed as a particularly dry, sophisticated aperitif wine.

The base this sparkling was made from 100% Adelaide Hills pinot noir.

Grapes were picked in Summertown, from the 2nd highest vineyard in South Australia.

This sparkling is for drinking now or in up to five or 10 years; being 100% pinot noir, the ageing process will see the wine remain pale and elegant, and slightly honeyed.

Closed under crown seal rather than cork, with the specific intention of retaining the persistent bead should the bottle be opened 10 years from now.



- Appearance:** Pale, untouched by pinot skins, with an elegant, very fine and persistent bead.
- Nose:** Tantalising aromas, suggesting yeast and crushed 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. A wine that showcases the potential of Adelaide Hills sparklings.