YELLOWGLEN

Always sparkling

Yellowglen 'Sofia' Cremant

CRÉMANT:	Celebrating the dynamic women of today, Yellowglen Style Series toasts the vibrant personality of the modern Australian Yellowglen woman. Sofia reflects our velvety Crémant that has remarkable depth; the eternally romantic bohemian style and spirit, Sofia wears flowers in her hair and red rouge on her lips. Bringing her girlfriends together to enjoy food, bubbly and lots of laughs.
TASTING NOTE:	Yellowglen Style Series Sofia Crémant offers an appealing alternative to the traditional, drier styles of sparkling. Crémant offers a lovely creamy texture on the palate with a lively sweet fruit flavour and a creamy texture rounding out the finish.
	WINEMAKER COMMENTS
VINTAGE CONDITIONS:	The 2012 growing season was characterised by extended cool dry periods, punctuated by short warmer spells. This allowed for long slow ripening of the fruit, allowing the fruit to achieve optimal ripeness free of the threat of inclement weather.
VINTAGE:	2012
REGION:	South Eastern Australia
GRAPE VARIETY:	Chardonnay and Pinot Noir
MATURATION:	The wine is bottle fermented and spends 18 months on average in tirage on lees to add texture, depth of flavour and complexity.
COLOUR:	Light straw with a fresh gold hue.
NOSE:	Subtle and complex, the nose exhibits toast, honey and lanolin aromas.
PALATE:	The palate is finely structured, yet is long, powerful and complex. The wine has great depth of character from extended ageing and retains vibrancy with citrus flavours accompanied by a soft creaminess that provides delicacy and finishes with refreshing acidity.
WINE ANALYSIS:	Alc/Vol: 11.5%, Acidity: 6.5. Sugar: 18 g/L, pH: 3.1
PEAK DRINKING:	Enjoy now!

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