

# [ yellow tail ]<sup>®</sup> *bubbles*

Here at [ yellow tail ]<sup>®</sup> we believe that great quality wine can be affordable and great fun too. That's why all the wines we make are vibrant and approachable, and that's what drives our pioneering spirit and our determination to make our own rules. All the wine [ yellow tail ]<sup>®</sup> makes is instantly recognizable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [ yellow tail ]<sup>®</sup>. But, if you want to cut to the chase, it's simple. Drink [ yellow tail ]<sup>®</sup>, enjoy it, share it, sip it. And, while it is seriously good wine, don't get too serious about it.

## SPARKLING ROSÉ WINE

[ yellow tail ]<sup>®</sup> *bubbles* rosé wine is a delicious blend of Semillon, Traminer, Shiraz and Frontignac. The fruit is picked early and is handled as gently as possible to insure a very delicate extraction of color and tannin from the grape skins. Finally, we bottle [ yellow tail ]<sup>®</sup> *bubbles* on the estate, keeping a watchful eye on the whole process from start to finish.

## REGION

South Eastern Australia

## TECHNICAL ANALYSIS

Varietals: Semillon, Traminer, Shiraz, Frontignac

Alcohol: 11.5%

pH: 3.0 - 3.3%

Total Acidity: 6.5 - 7.5 g/L

Residual Sugar: 22 - 24 g/L

## FLAVOR PROFILE

[ yellow tail ]<sup>®</sup> *bubbles* rosé wine is delightfully fresh, fruity and soft with delicate aromas of fresh strawberries and spice and lingering flavors of sweet cherries and tropical fruit.

## PAIRING

Enjoy as apéritif prior to a meal, with a light salad, ceviche, poultry in white sauce, Thai or mild cheeses.

