

Bancroft Bridge

Bancroft Bridge is the exciting, contemporary new label for a range of premium wines specifically designed for on-premise. Bancroft Bridge offers generously flavoured wines with good varietal definition, fine texture, structure and balance that are delicious with food.

Chardonnay, Riesling, Semillon Sauvignon Blanc, Semillon Chardonnay, Cabernet Merlot, Shiraz Cabernet, Sparkling



NV Brut

Region

Riverina, NSW

Appearance

Straw yellow in colour

Bouquet

Displays fresh, herbaceous aromas

Palate

A very refreshing, easy drinking sparkling wine displaying fresh, fruit flavours and a creamy palate with a crisp clean finish. The ideal wine for any occasion.

Vintage Conditions

A non vintage blend. Fruit is selected on flavour profile and blended to create a wine of distinction.

Winemaking

All juice is fermented cold to retain freshness. More than 20% of the wine undergoes secondary fermentation in tank to add complexity.

Wine Analysis

Alc/Vol : 11.0 % pH : 3.25 TA : 6.7 g/L

Cellaring

Best enjoyed now and over the next two years.

Suggested Cuisine

A versatile wine that can be enjoyed on it's own or partnered with appetisers such as chilled oysters and prawns or antipasto.

General Characteristics

●● Dry/Sweet ● Body

KEY

● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet

● Light Bodied ●● Medium Bodied ●●● Full Bodied