

# WILLOWGLEN

Willowglen is produced exclusively for restaurants and cafes so the wines in this range are designed to complement good food. The label evokes the idea of leisurely wining and dining in the great Australian outdoors.

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



## SPARKLING 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.

### 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

This wine is made to consume now or cellar for 1-2 years.

### Suggested Cuisine

Willowglen Brut is a delightful sparkling wine served either on its own or with canapés such as chilled oysters, prawns, smoked trout or salmon.

### General Characteristics

●● Dry/Sweet ● Body

|     |   |
|-----|---|
| KEY | ● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet |
|     | ● Light Bodied ●● Medium Bodied ●●● Full Bodied |