

# [ yellow tail ]<sup>®</sup>

## BUBBLES ROSÉ

Here at [yellow tail] 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] makes is instantly recognisable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail] Bubbles Rosé. But, if you want to cut to the chase, it's simple. Drink [yellow tail], enjoy it, share it, swill it. And, while it is seriously good wine, don't get too serious about it.

**REGION** South Eastern Australia.

**WINE** [yellow tail] Bubbles Rosé is a delicious blend of Semillon, Traminer, Shiraz and Frontignac. The fruit is picked early and is handled as gently as possible to minimize skin contact and phenolic extraction. The wine is cold fermented to retain bright fruit flavors and then clarified. Using the modern Charmat process (Tank Fermentation) the wine then undergoes a secondary fermentation at low temperature in pressurised vessels to create the sparkling wine. [yellow tail] Bubbles Rosé is bottled on the estate.

**FLAVOUR** [yellow tail] Bubbles Rosé is delightfully fresh, fruity and soft with great palate length. Lifted aromas of fresh strawberries and spice are united with flavors of sweet cherries and tropical fruits.

**ENJOY** [yellow tail] Bubbles Rosé is created with a simple philosophy in mind, to make a great wine that everyone can enjoy, anytime, any place. It's playful, fresh and vibrant, just like the guys who make it. This is no champagne-wannabe. This is sparkling, bubbly goodness ready to brighten up ordinary moments, every day.

