

[yellow tail][®] *bubbles*

BUBBLES

Here at [yellow tail], we believe that great quality wine can be affordable and good fun too. We ensure our wines are vibrant, flavoursome and approachable and that each variety helps to make special moments even more enjoyable. When it comes to wine, we like to make our own rules – the only thing we're really serious about is the quality.

[yellow tail] 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, but if you want to cut to the chase, it's simple...drink it, share it, and enjoy it.

VINTAGE NV

REGION South Eastern Australia.

WINE [yellow tail] Bubbles is made with grapes sourced from the highest quality vineyards. The fruit is picked early and handled as gently as possible. To maximise freshness and retain bright fruit flavours, we use modern cold fermentation technology. The bubbles are added using the Charmat process (Tank Fermentation) where the wine then undergoes a secondary fermentation at low temperature in pressurised vessels to create the fresh and vibrant flavour profile.

Alcohol: 11.5% | pH: 3.23 | TA: 7.25g/L | RS: 18.4g/L

FLAVOUR [yellow tail] Bubbles explodes with millions of fine, dancing bubbles that create a fresh and creamy mouthfeel. A fruit basket of lemon, lime and citrus flavours creates a refreshing and soft wine with a light and crisp finish. Enjoy it nice and cold!

ENJOY [yellow tail] Bubbles 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.

