

[yellow tail][®]

BUBBLES

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. 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 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. [yellow tail] Bubbles is bottled on the estate.

FLAVOUR [yellow tail] Bubbles is delightfully fresh, fruity and soft with great palate length. Flavours of tropical fruits are perfectly combined with medium sweetness and a delightful crisp finish.

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.

