



## Hidden Valley Wines

### Hidden Valley MCC Brut 2017

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The Hidden Valley Brut is pale straw in colour and shows beautiful aromas of dry oyster shell, lemon and green apple. It is lively with a crisp acidity and fine mouse.

#### Winemaking

The different grape varietals were harvested during January at 19.5 balling to retain the crisp acidity and ensure a quality base wine. Whole bunch pressing yielded the best free run juice at max 500L/ton which was fermented in stainless steel tanks and left on the lees for a few months before blending and bottling.

The secondary fermentation in bottle took  $\pm$  6 weeks to complete, after which the sparkling wine then spent a total of 23 months ageing on the fine yeast lees. Disgorgement took place in June 2019 during which a small amount of dosage was added to balance the final product.

#### Serving Temperature

7 - 9 °C

#### Food Pairing Recommendation

Ideally paired with oysters or a cheese board.

#### Wine Analysis

Varietals	Chardonnay – 50% Pinot noir 50%
Alcohol	11.15%
pH	2.91
Total acidity	10.3 g/l
Residual sugar	9.3 g/l
Ageing on lees	23 months

