



Hidden Valley Wines

Hidden Valley MCC Brut 2019

Pale straw in colour with a fine mousse trickling to the surface. Yeasty and toasted brioche notes on the nose gives way to an explosion of ripe Granny Smith apple, grapefruit and lime citrus notes that linger on the palate.

Winemaking

The different grape varieties were harvested during January 2019 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 under crown cap in May 2019.

The secondary fermentation in bottle took \pm 6 weeks to complete, after which the sparkling wine then spent a total of 42 months (3½ years) ageing on the fine yeast lees. Disgorgement took place in October 2022 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	11.51%
pH	3.14
Total acidity	9.0 g/l
Residual sugar	10.2 g/l
Ageing on lees	42 months

