

Hidden Valley Wines



Hidden Valley MCC Brut Rosé 2017

The Brut Rosé is rosy pink in colour and exudes red fruit aromas which follow through with cherry, raspberry and candyfloss flavours. The palate is fresh and lively with a fine mousse and strawberries linger on the aftertaste.

Winemaking

The different grape varieties 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 light fish dishes.



Wine Analysis

Varietals	Chardonnay 50% Pinot Noir 50%
Alcohol	11.24%
pH	2.92
Total acidity	10.1 g/l
Residual sugar	10.0 g/l
Ageing on lees	23 months

