

# Hidden Valley Wines



## Hidden Valley MCC Brut Rosé 2018

The Brut Rosé is pale salmon in colour and exudes red fruit aromas which follow through with strawberry, cherry and raspberry flavours. The palate is lively with a fine mousse, and ruby grapefruit lingers on the aftertaste.

### Winemaking

The different grape varieties were harvested during January 2018 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 26 months ageing on the fine yeast lees. Disgorgement took place in August 2020 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 Pinot Noir
Alcohol	11.57%
pH	2.95
Total acidity	10.2 g/l
Residual sugar	10.1 g/l
Ageing on lees	26 months

