



Hidden Valley Wines

Hidden Valley MCC Brut 2016

The Hidden Valley Brut is pale straw in colour and shows beautiful aromas of lime zest and vibrant Granny Smith apple. It is lively with a crisp acidity and fine mouse, yet soft and rounded, with subtle biscuity richness on the palate.

Winemaking

Chardonnay grapes were harvested early January at 18.5 balling to retain the crisp acidity and ensure a quality base wine. Whole bunch pressing yielded the best free run juice which was fermented in stainless steel tanks and left on the lees for a few months before bottling. The secondary fermentation in bottle took about 6 weeks to complete, after which the Sparkling wine then spent a total of 22 months ageing on the fine yeast lees. Disgorgement took place in April 2018.

Serving Temperature

7 - 9 °C

Food Pairing Recommendation

Ideally paired with oysters or a cheese board.

Wine Analysis

Varietals	Chardonnay – 100%
Alcohol	11.16%
pH	3.09
Total acidity	9.3 g/l
Residual sugar	7 g/l
Ageing on lees	22 months

