



Hidden Valley Wines

Hidden Valley MCC Brut Rosé 2016

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 grapes were harvested end of January at 19-20 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 blending and bottling. The secondary fermentation in bottle took about 6 weeks to complete, after which the sparkling wine then spent a total of 17 months ageing on the fine yeast lees. Disgorgement took place in November 2017 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 Pinot Meunier
Alcohol	12.10%
pH	3.18
Total acidity	6.3 g/l
Residual sugar	4.5 g/l
Ageing on lees	17 months

