

Hidden Valley Wines



Hidden Valley MCC Brut 2020

The wine presents a delicate pale straw colour, adorned with a persistent and fine mousse that dances elegantly to the surface. On the nose, it opens with inviting aromas of freshly baked brioche and yeasty nuances, evolving into a vibrant symphony of ripe Granny Smith apple, zesty grapefruit, and invigorating lime notes, leaving a refreshing and delightful finish on the palate.

Winemaking

The different grape varieties were harvested during January 2020 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 July 2020.

The secondary fermentation in bottle took ± 6 weeks to complete, after which the sparkling wine then spent a total of 41 months (3½ years) ageing on the fine yeast lees. Disgorgement took place in November 2023 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	12.7%
pH	3.25
Total acidity	8.0 g/l
Residual sugar	7.6 g/l
Ageing on lees	41 months

