

Hidden Valley Wines



Hidden Valley MCC Brut Rosé 2020

Pale salmon in colour with a lively stream of fine mousse complimenting the crisp acidity and textural finesse of this Cap Classique. Inviting aromas of raspberry and strawberry followed by notes of chalky limestone and citrus zest on the nose leads to a vibrant, refreshing and tangy entry on the pallet. The yeast and extended lees contact provide a creamy richness to the pallet contributing complexity and structure. Hints of ruby grapefruit lingers on the pallet. A refreshing, vibrant and stylish Cap Classique with a long-lived succulent finish.

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 ($3\frac{1}{2}$ 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 Pinot Noir
Alcohol	12.65%
pH	3.19
Total acidity	8.0 g/l
Residual sugar	6.5 g/l
Ageing on lees	41 months

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