

Hidden Valley Wines



HIDDEN VALLEY BRUT 2021

CULTIVAR Chardonnay 52%; Pinot noir 48%

ORIGIN Stellenbosch

TASTING NOTES

The wine presents a delicate golden straw colour, with a lively and persistent fine mousse. On the nose, it opens with inviting aromas of freshly baked brioche, evolving into a vibrant symphony of crisp Granny Smith apple and zesty grapefruit, followed by honeyed oatmeal cookie flavours with invigorating creamy lime and sherbet notes, leaving a refreshing and delightful finish on the palate.

WINEMAKING NOTES

The different grape varieties were harvested during January 2021 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 May 2021. The secondary fermentation in bottle took ± 6 weeks to complete, after which the sparkling wine then spent a total of 39 months ageing on the fine yeast lees. Disgorgement took place in October 2024 during which a small amount of dosage was added to balance the final product.

SERVING TEMPERATURE

10-12°C

FOOD PAIRING RECOMMENDATION

Ideally paired with oysters, béchamel stuffed mussels or a cheese board.

WINE ANALYSIS

Alcohol: 12.49 % TA: 8.6g/l RS: 5.8g/l pH: 3.15

WINE AWARDS

2021 Platter's 4.5*; Tim Atkin 91

2020 Platter's 4.5*

2018 Platter's 4.5*



WWF-SA
Conservation
Champion



www.hiddenvalleywines.co.za



info@hiddenvalleywines.co.za



[precioushiddenvalley](https://www.instagram.com/precioushiddenvalley)



+27 (0)21 007 3477