

Hidden Valley Wines



HIDDEN VALLEY BRUT ROSÉ 2021

CULTIVAR Chardonnay 52%; Pinot noir 47%

ORIGIN Stellenbosch

TASTING NOTES

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 ruby grapefruit on the nose leads to a vibrant, refreshing and tangy entry on the pallet. The extended lees ageing provide a creamy richness to the pallet contributing complexity and structure.

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 smoked salmon and roasted vegetables or a cheese board.

WINE ANALYSIS

Alcohol: 12.49 % TA: 8.5g/l RS: 5.7g/l pH: 3.13

WINE AWARDS

2021 Platter's 4.5*; IWSC 93; Veritas GOLD

2020 Platter's 4.5*

2019 Amorim Cap Classique Challenge GOLD



WWF-SA
Conservation
Champion



www.hiddenvalleywines.co.za



info@hiddenvalleywines.co.za



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



+27 (0)21 007 3477