

Hidden Valley Wines



HIDDEN VALLEY BRUT 2022

CULTIVAR Chardonnay 50%; Pinot noir 50%

ORIGIN Stellenbosch

TASTING NOTES

Delicate golden straw in colour with a fine, persistent mousse, this Cap Classique opens with elegant aromas of lime and freshly baked brioche. Layers of crisp Granny Smith apple and vibrant grapefruit unfold on the nose. The palate is beautifully poised, combining a creamy texture with lively citrus flavours of lime and grapefruit zest. A bright, refreshing acidity lends precision and finesse, culminating in a long, elegant finish.

WINEMAKING NOTES

The different grape varieties were harvested during January 2022 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 June 2022. The secondary fermentation in bottle took $\pm$ 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 2025 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: 12.29 % TA: 8.6g/l RS: 5.0g/l pH: 3.1

WINE AWARDS

2022 Amorim Cap Classique GOLD; Veritas DOUBLE GOLD

2021 Platter's 4.5*; Tim Atkin 91

2020 Platter's 4.5*



WWF-SA
Conservation
Champion



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