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Allée Bleue Brut Rosé 2014

Wine & vintage: Allée Bleue Brut Rosé 2014

Origin: Franschhoek

Farm location: R45 Franschhoek Valley

Wine maker: Van Zyl du Toit

Grape varieties: 58 % Pinot Noir; 42 % Pinotage

Style of wine: Bottled fermented sparkling wine (MCC)

Vinification: Made in the traditional way, this wine was blended only using the cuvee (first pressing). A blend of Pinot Noir and Pinotage was used to emphasize the fruit on this Brut Rose. After bottling, the wine spent more than 18 months on the lees to develop the delicate

brioche flavours that these wines are known for. Disgorgement took place in December 2016 and the wine will develop further richness on the cork. Drink now or in the next 2-3 years.

Maturation: Tank fermented and then bottle fermented and aged for more than 18 months.

Winemaker's notes: A fresh and lively MCC filled with flavours of strawberries, rose petals and candyfloss. The palate is clean and refreshing with great balance and zesty minerality. A great sparkling wine for those special friends and moments in life. Memories in a bottle. Apply within.

Drink: 2014 – 2017

Analysis:

Alcohol 12.6 % vol

Residual Sugar 8.5 gm/l

Total Acidity 5.5 gm/l

pH 3.32

Food pairing: Will pair well with bruschetta topped with fresh salmon and a herby cream cheese. Sushi, tempura prawns, Norwegian Salmon Roses and Tuna Nigiri.

Safra 2014. Vinícola Alee-Bleue em 10/10/2019. Franschhoek/ZA.