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Allee Bleue Brut Rose 2009

The wine has a soft salmon pink and onion skin colour. Delicate flavours of strawberries, rose petals and candy floss invite you on the nose. This is supported by beautiful brioche and yeasty notes derived from the aging on the lees. The palate is clean and refreshing with a crisp but balanced acidity. A great sparkling wine for those special friends and moments in life. Memories in a bottle. Apply within.

Will pair well with bruschettas topped with fresh salmon and an herb cream cheese. Sushi platters with Tempura prawns, Norwegian Salmon Roses and Tuna Nigiri.



variety : Chenin Blanc | 53% Chenin Blanc 47% Pinotage
winery : Allee Bleue Estate
winemaker : Van Zyl Du Toit
wine of origin : Coastal
analysis : **alc :** 12.28 % vol **rs :** 6.2 g/l **pH :** 3.38 **ta :** 8.3 g/l
type : Rose **style :** Very Dry
pack : Bottle **closure :** Cork

ageing : Drink now or in the next 2 - 3 years.

in the cellar : **Style of wine**: Bottled fermented sparkling wine (MCC)
Vinification: Made in the traditional way this wine was blended by only using the cuvee (first pressing). A blend of Chenin and Pinotage was used to emphasize the fruit on this Brut Rosé. After bottling, the wine spent 10 months on the lees to develop the delicate flavours that these wines are known for. Disgorgement took place in July 2010 and the wine will develop further richness on the cork.

Maturation: Tank fermented and then bottle fermented and aged for 10 months.