

Allee Bleue Brut Rose 2010

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.

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 : Pinotage | 65% Pinotage, 20% Chenin Blanc, 15% Pinot Noir

winery : Allee Bleue Estate

winemaker : Van Zyl Du Toit

wine of origin : Franschhoek / Walker Bay

analysis : alc : 12.5 % vol rs : 7.5 g/l pH : 3.3 ta : 6.2 g/l

type : Rose **style :** Off Dry

pack : Bottle **closure :** Cork

2013 Michelangelo International Wine Awards of South African – Silver

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

in the cellar : **Style of wine:** Bottle fermented sparkling wine (MCC)

Vinification: Made in the traditional way this wine was blended by only using the cuvee (first pressing). A blend of Pinotage, Chenin Blanc and Pinot Nior was used to emphasize the fruit on this Brut Rosé. After bottling, the wine spent 10 months on the lees to develop the delicate brioche flavours that these wines are known for.

Disgorgement took place in August 2011 and the wine will develop further richness on the cork.

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



Allee Bleue Estate

Franschhoek

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