

Allee Bleue Brut Rose 2012

A fresh and lively MCC filled with delicate flavours of strawberries, rose petals and candyfloss. The palate is clean and refreshing with great balance and zesty minerality. Memories in a bottle. Apply within.

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

variety : Pinotage | 71 % Pinotage; 20 % Chenin Blanc; 9 % Pinot Noir

winery : Allee Bleue Estate

winemaker : Van Zyl Du Toit

wine of origin :

analysis : alc : 12.7 % vol rs : 8.4 g/l pH : 3.23 ta : 7.0 g/l

type : Sparkling **style** : Off Dry

pack : Bottle **size** : 0 **closure** : Cork

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 only using the cuvee (first pressing). A blend of Pinotage, Chenin Blanc and Pinot Noir was used to emphasize the fruit on this Brut Rose. 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 2013 and the wine will develop further richness on the cork.

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

