

Allee Bleue Brut Rose 2014

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.

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 | 58% Pinot Noir, 42% Pinotage
winery : Allee Bleue Estate
winemaker : Van Zyl Du Toit
wine of origin : Franschoek
analysis : alc : 12.6 % vol rs : 8.5 g/l pH : 3.32 ta : 5.5 g/l
type : Cap_Classique **style** : 0
pack : Bottle **size** : 750ml **closure** : Cork

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

in the vineyard : Origin: Franschoek
Farm location: R45 Franschoek Valley

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

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.

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

