

Allée Bleue Brut Rosé 2016

Allée Bleue Brut Rosé 2016's colour is a pale straw hue with shades of green. Abundant citrus and dried apricot welcomes you on the nose. Layers of spicy cinnamon and soft vanilla follow. The palate is silky with elegant flavours of summer fruits and a lingering lemony aftertaste.

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

variety : Pinot Noir | 55% Pinot Noir, 45% Pinotage

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Franschhoek

analysis : alc : 12.6 % vol rs : 8.5 g/l pH : 3.32 ta : 5.5 g/l

type : Rose **style** : Semi Sweet **body** : Medium **taste** : Fragrant

pack : Bottle **size** : 750ml **closure** : Cork

2023 Platter's Wine Guide - 3.5 Stars

2022 Rosé Rocks - Gold

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

in the cellar : Made in the traditional way, this wine was blended only using the cuvee (first pressings). A blend of Pinot Noir & 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.

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

