



HILL & DALE

Sparkling Brut

Background: The wine is made exclusively from Stellenbosch fruit with a focus on selecting cultivars with more fruit- and floral-aromas and clean gentleness to achieve the desired taste profile.

Tasting Notes

Colour: Pale and bright with a lively mousse.

Nose: Nuances of green and yellow apples, pears and winter melon give the wine a fresh and inviting appeal.

Palate: Uncomplicated, vibrant and clean, the palate confirms what the nose promises. Perfectly balanced, the taste profile offers non-puckering dryness with a crisp acidity, energetic bubbles and rounding fruitiness.

Food Pairing: Served well chilled, the wine is ideal as an aperitif, but also quite versatile as a food companion, pairing well with a variety of dishes including grilled fish, roasted chicken and fresh salads.

Analyses

Alcohol:	11.0 % vol
Residual Sugar:	11.9 g/l
Total Acid:	6.2 g/l
Volatile Acid:	0.39 g/l
pH:	3.37
Total Sulphur:	104 ppm (At release)

