



# HILL & DALE

## *Sparkling Brut Rosé*

**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:** Bright salmon-pink with an energetic mousse.  
**Nose:** Fruity and floral with characters reminiscent of freshly-cut strawberries, red apples and rosewater.  
**Palate:** Cosmopolitan in its flavours, animated in its freshness and simple in its enjoyment. The sparkle is lively with the fruit-based sweetness perfectly balanced by a crisp acidity. The dryness of finish will endear those who choose “dry” because they like it - not because they “should”.

**Food Pairing:** Served well chilled, this style of wine is a lovely aperitif and an ideal match with cured meats and fruit-driven appetizers like prosciutto-wrapped melon and middle-weight Asian dishes such as Thai noodles and sushi.

### Analyses

Alcohol:	11.64 % vol
Residual Sugar:	9.4 g/l
Total Acid:	5.6 g/l
Volatile Acid:	0.35 g/l
pH:	3.40
Total Sulphur:	123 ppm (At release)

