



# Hidden Valley Wines

## Hidden Valley HIDDEN GEMS 2019

*Cabernet Sauvignon driven blend, ruby red in colour with cedar oak and pencil shavings on the nose. The palate is full of red berries, cherries and Christmas cake spice. A full-bodied wine with well polished tannins drinking beautifully now, or age for a further 8-10 years*

### Winemaking

The grapes of this blend were sourced from our vineyards on Hidden Valley and were picked at optimum ripeness, between 25 and 26°C. Fermentation took place in stainless steel tanks and the wine spent around 14 days total on the skins. After malolactic fermentation, the individual components were racked to 225L French oak barrels and left to mature for 16-18 months. Only 25% new oak barrels were used. No finings were necessary and only a light filtration was done at bottling.

### Serving Temperature

16-18 °C

### Food Pairing Recommendation

Grilled or braised meat dishes, rump steak on the braai, lamb potjie or grilled vegetables.

### Wine Analysis

Varietals	Cabernet Sauvignon – 61% Petit Verdot – 32% Merlot – 7%
Alcohol	13.78%
pH	3.56
Total acidity	6.0 g/l
Residual sugar	2.0
Soil Type	Tukulu
Important dates	Bottled: November 2020 Released: February 2023

