

Hidden Valley Wines



Hidden Valley PINOTAGE 2015

Bright red fruits, raspberries and vanilla on the nose follow through with dark cherries, plum and mocha notes. The palate is elegant and soft with silky tannins and a lingering finish.

Winemaking

The grapes were hand-picked at 25°B and carefully crushed and destemmed before being pumped into stainless steel fermentors. The wine was pumped over three to four times a day during fermentation for gentle extraction of colour and flavour. After fermentation, the wine was aged with oak staves for 6 months before being filtered and bottled.

Serving Temperature

14 - 17 °C

Food Pairing Recommendation

Ideally paired with: pork dishes; spaghetti bolognese and cured meat.

Wine Analysis

Varietals	Pinotage - 100%
Alcohol	14.83%
pH	3.56
Total acidity	5.0 g/l
Residual sugar	2.3 g/l
Soil Type	Oakleaf
Important dates	Bottled: February 2016 Released: December 2017

