



# Hidden Valley Wines

## Hidden Valley HIDDEN SECRET 2018

A Shiraz based blend with cranberries, blackcurrant and white pepper on the nose. Luscious fruit on the palate, complimented by burnt caramel, leather and spice, lends to a beautifully rounded and complex wine. Grippy tannins, together with a lively acidity, delivers balance and length.

### Winemaking

The different components of this blend were picked at optimum ripeness between 25 and 26°B. The grapes were bunch-sorted and then crushed to stainless steel fermenters. A small portion was wholebunch fermented to lift the fruit profile and give complexity. After about 2 weeks of skin contact the wine was pressed and only after malolactic fermentation the individual components were racked to 225L french oak barrels and left to mature for 16-18 months. Only 35% new oak was used. Finally, the wine was blended, no finings were necessary, and filtration was only done at bottling.

### Serving Temperature

16-18°C

### Food Pairing Recommendation

Ideally paired with game such as springbok loin, wild mushroom dishes, quail or other wild fowl.

### Wine Analysis

Varietals	Shiraz – 76% Tannat – 24%
Alcohol	14.43%
pH	3.53
Total acidity	5.3 g/l
Residual sugar	3.0 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: December 2019 Released: July 2023

