



# Hidden Valley Wines

## Hidden Valley MERLOT 2017

---

A very inviting nose of ripe cherries, blackcurrent and subtle fynbos notes leads to a soft and medium bodied palate. Vibrant fruits follow through with tastes of mulberry jam and strawberries. An easy drinking wine with soft tannins and a juicy mouthfeel.

### Winemaking

The grapes were harvested at optimal ripeness to express the typical Merlot fruit aromas. Fermentation took place in stainless steel tanks after which it was pressed. Malolactic fermentation finished in French oak barrels and it was left to mature for a further 24 months with only one racking to clarify the wine. No fining was necessary and the wine was only filtered 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	Merlot – 100%
Alcohol	13.56%
pH	3.46
Total acidity	5.6 g/l
Residual sugar	2.6
Sugarfree extract	26.40
Soil Type	Tukulu
Important dates	Bottled: June 2019 Released: November 2019

