



Hidden Valley Wines

Hidden Valley PETIT VERDOT 2018

This vibrant, ruby red wine shows cherries and red fruit on the nose, complimented by notes of dried herbs and oak spice. Luscious fruit follows through on the palate, with added smokey cigar box notes. A full-bodied wine with well-integrated tannins, a fine acidity and long-lasting finish. Drinking beautifully now, or age for a further 8-10 years.

Winemaking

Fermentation took place in stainless steel tanks and the wine spent around 14 days total on the skins. After malolactic fermentation, the wine was racked to 225L French oak barrels and left to mature for 24 months. Only 4 barrels were selected for this bottling, of which 1 was new, 2 x 2nd fills and 1 x 3rd fill. No fining was necessary and only a light filtration was done at bottling.

Serving Temperature

16-18 °C

Food Pairing Recommendation

Rich red meats such as barbecue beef short ribs or herb-crusted rack of lamb.

Wine Analysis

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| Varietals | Petit Verdot – 100% |
| Alcohol | 14.91% |
| pH | 3.59 |
| Total acidity | 6.0 g/l |
| Residual sugar | 2.1 |
| Soil Type | Tukulu |
| Important dates | Bottled: July 2020 Released: July 2023 |

