

# Hidden Valley Wines



## Hidden Valley Sauvignon blanc - Viognier 2019

This vibrant aromatic wine shows lots of peach and pineapple on the nose. The palate is medium bodied and smooth, complimented with a zesty acid on the finish. The Viognier adds weight and volume to the blend, while the Sauvignon blanc offers freshness and acidity.

### Winemaking

Both the Sauvignon blanc and Viognier grapes were harvested at optimal ripeness to ensure complexity of flavour. The Viognier fruit underwent a short period of skin contact before being pressed. After cold settling, the freerun juice was fermented in a stainless steel tank, while the press fraction went into an old barrel. The wine was left on the fine lees for 6 weeks before blending. The blend was lightly fined and only filtered at bottling.

### Serving Temperature

11 - 12 °C

### Food Pairing Recommendation

Ideally paired with: Thai prawn curry

### Wine Analysis

Varietals	Sauvignon blanc - 62% Viognier - 38%
Alcohol	13.03%
pH	3.24
Total acidity	6.3g/l
Residual sugar	2.1 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: April 2019 Released: September 2019

