

Hidden Valley Wines



Hidden Valley SAUVIGNON BLANC 2019

Bold fruity aromas of pineapple and peach are picked up on the nose. The palate is crisp and fresh with the fruity aromas following through, accompanied by just a hint of green asparagus, creating a long lingering finish.

Winemaking

Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity. The fruit was picked early in the morning, kept cold and pressed on arrival at the cellar. A third of the grapes spent 12 hours on the skins to enhance the fruity aromas. The resulting juice was treated reductively to preserve the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures and then kept on fine lees for a further 2 months to enhance mouthfeel.

Serving Temperature

11 - 12 °C

Food Pairing Recommendation

Ideally paired with lightly grilled fish dishes, crisp salads, steamed crayfish or oysters.

Wine Analysis

Varietals	Sauvignon Blanc - 100%
Alcohol	12.99%
pH	3.14
Total acidity	6.7 g/l
Residual sugar	2.9 g/l
Soil Type	Oakleaf
Important dates	Bottled: June 2019 Released: March 2020

