



Hidden Valley Wines

Hidden Valley SAUVIGNON BLANC 2022

Pale yellow in colour with aromas of passionfruit, lime, and pineapple. The palate is crisp and fresh with tropical aromas following through, layered with hints of fynbos, leaving a long-lingering aftertaste.

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 12-18 hours on the skins to enhance the fruity aromas and mouthfeel of the wine. 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 6 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	13.07%
pH	3.30
Total acidity	6.7 g/l
Residual sugar	1.9 g/l
Soil Type	Oakleaf
Important dates	Bottled: September 2022 Released: October 2022

