



Hidden Valley Wines

Hidden Valley HIDDEN TREASURE 2019

Pale pink in colour and perfectly dry. Floral and strawberry aromas are picked up on the nose, with a sweetish hint of candy floss. The palate has a lively crispness and balanced acidity with red berries, leaving a lingering and fresh aftertaste.

Winemaking

The grapes were harvested at 23°B for optimal fruit expression. The light pink rosé colour was obtained by allowing minimal skin contact of the Merlot grapes. For the Shiraz and Cabernet Sauvignon components, saignée was drawn from the red tanks. Cold fermentation took place after which the wine spent a few months on fine lees. Gentle fining and filtration was done prior to bottling.

Serving Temperature

11 - 12 °C

Food Pairing Recommendation

Ideally paired with elegant flavours such as salmon, crayfish and summer salads.

Wine Analysis

Varietals	Merlot – 70% Cabernet Sauvignon – 18% Shiraz – 12%
Alcohol	12.36%
pH	3.31
Total acidity	5.6 g/l
Residual sugar	1.4 g/l
Soil Type	Tukulu
Important dates	Bottled: June 2019 Released: February 2020

