



Hidden Valley Wines

Hidden Valley Sauvignon blanc - Viognier 2016

This aromatic wine shows orange blossom and tropical fruits on the nose. The palate is well rounded with perfume and peachy notes from the Viognier, complimented by the Sauvignon blanc offering freshness and a long lingering finish of grapefruit and lime.

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 and 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 - 70% Viognier - 30%
Alcohol	14.12%
pH	3.23
Total acidity	6.0g/l
Residual sugar	2.1 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: July 2016 Released: November 2016

