



Hidden Valley Wines

Hidden Valley HIDDEN GEMS 2015

Cabernet Sauvignon leads this blend with its typical aromas of eucalyptus, minerality and black currants. The palate is full and rounded with velvet tannins, black fruits following through with a hint of mint and a long, lingering finish.

Winemaking

The grapes of this blend were sourced from our vineyards on Hidden Valley and were picked at optimum ripeness, between 25 and 26°C. Fermentation took place in stainless steel tanks and the wine was pressed just before dryness. After malolactic fermentation, the individual components were racked to 225L french oak barrels and left to mature for 16-18 months. Only 20% new oak were used. No finings were necessary and only a light filtration was done at bottling.

Serving Temperature

16-18°C

Food Pairing Recommendation

Grilled or braised meat dishes; rump steak on the braai; lamb potjie or grilled vegetables.

Wine Analysis

Varietals	Cabernet Sauvignon – 50% Petit Verdot – 36% Merlot – 14%
Alcohol	13.91%
pH	3.50
Total acidity	5.7 g/l
Residual sugar	2.7
Soil Type	Tukulu
Important dates	Bottled: December 2016 Released: June 2017

