



Hidden Valley Wines

Hidden Valley HIDDEN GEMS 2016

Cabernet Sauvignon leads this complex blend with pronounced black fruit driven aromas of plum and blackberry, accompanied by hints of violet and eucalyptus. On the palate dark fruit follows through, complimented by the subtle use of French oak which lends notes of tobacco and spice. A full-bodied wine with a long lingering finish, worthy of cellar ageing for years to come.

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 barrels 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 – 56% Petit Verdot – 34% Merlot – 10%
Alcohol	14.24%
pH	3.46
Total acidity	5.9 g/l
Residual sugar	3.7
Sugarfree extract	30.4
Soil Type	Tukulu
Important dates	Bottled: January 2018 Released: February 2019

