



Hidden Valley Wines

Hidden Valley HIDDEN SECRET 2014

White pepper, spice and earthy tones invite to a juicy palate filled with red fruits, a hint of vanilla and typical Shiraz savoury notes. This is a well-structured wine with smooth velvety tannins and a long, lingering finish.

Winemaking

The different components of this blend were sourced from our vineyards on Hidden Valley and were picked at optimum ripeness, between 25 and 26°B. The grapes were bunch- and berry-sorted and then crushed to stainless steel fermentors. After fermenting separately on the skins, the wine was pressed and racked to barrel where malolactic fermentation took place. Following 18 months in a selection of 1st, 2nd and 3rd fill French oak barrels, the wines were racked and blended for bottling.

Serving Temperature

16-18°C

Food Pairing Recommendation

Ideally paired with: game such as springbok loin; wild mushroom dishes; quail or other wild fowl.

Wine Analysis

Varietals	Shiraz – 70% Tannat – 25% Cabernet Sauvignon – 5%
Alcohol	14.09%
pH	3.51
Total acidity	5.8 g/l
Residual sugar	2.3 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: December 2015 Released: April 2016

