



# Hidden Valley Wines

## Hidden Valley HIDDEN SECRET 2015

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Aromas of blackberries, sweet spice and mocha invite to a full, rounded palate, filled with dark fruits and toffee notes. Soft, velvet tannins underline this beautifully structured wine.

### 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. The wine was pressed just before dryness, and only 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. Finally the wine was blended. no finings were necessary and filtration was done at 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	14.58%
pH	3.45
Total acidity	5.9 g/l
Residual sugar	3.3 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: February 2017 Released: September 2017

