



Hidden Valley Wines

Hidden Valley HIDDEN SECRET 2016

A complex, layered nose with black fruits, leather and spice. The palate is smooth and rounded with velvety tannins and an elegant structure. Luscious black fruits such as blackberries, cherries and plums balance a lively acidity and provide 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°C. 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 was 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 – 80% Tannat – 15% Cabernet Sauvignon – 5%
Alcohol	14.30%
pH	3.42
Total acidity	5.9 g/l
Residual sugar	3.1 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: January 2018 Released: April 2019

