



Hidden Valley Wines

Hidden Valley HIDDEN TREASURE 2016

Strawberries, rose petals and candyfloss on the nose invites to a palate with lively acidity and bright summer fruits with mouth-watering cherry and pomegranate flavours. A dry rosé to be enjoyed throughout the summer months.

Winemaking

The grapes were harvested at 24°B for optimal fruit expression. Cold soaking of the Merlot grapes in the press was implemented to extract just enough colour and aroma without excessive tannins. For the Shiraz and Cabernet Sauvignon components, saignee was drawn from the red tanks. Cold fermentation took place after which the wine spent a few months on fine lees. Gentle fining and filtration was done prior to bottling.

Serving Temperature

11 - 12 °C

Food Pairing Recommendation

Ideally paired with: elegant flavours such as salmon; crayfish and summer salads

Wine Analysis

Varietals	Merlot – 70% Shiraz – 16% Cabernet Sauvignon – 14%
Alcohol	13.95%
pH	3.25
Total acidity	6.0 g/l
Residual sugar	1.7 g/l
Soil Type	Tukulu
Important dates	Bottled: June 2016 Released: May 2017

