



Hidden Valley Wines

Hidden Valley HIDDEN TREASURE 2017

This dry rosé is light and fruity with aromas of raspberries, guava and hints of citrus on the nose which follows through on the palate with a delicate acidity. Perfect to be enjoyed throughout the warm summer months.

Winemaking

The grapes were harvested at 24°B for optimal fruit expression. The light pink rosé colour was obtained by not allowing contact of the Merlot grapes. 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 – 69% Cabernet Sauvignon – 16% Shiraz – 15%
Alcohol	12.95%
pH	3.32
Total acidity	5.4 g/l
Residual sugar	1.5 g/l
Soil Type	Tukulu
Important dates	Bottled: September 2017 Released: February 2018

