



Hidden Valley Wines

Hidden Valley HIDDEN TREASURE 2018

A light and fruity dry rosé with hints of strawberries and rose petals. More red fruits follow on the palate ensuring a lingering finish with perfectly balanced acidity. To be enjoyed throughout the warm summer months.

Winemaking

The grapes were harvested at 23°B for optimal fruit expression. The light pink rosé colour was obtained by allowing minimal skin 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 – 70% Cabernet Sauvignon – 15% Shiraz – 15%
Alcohol	12.78%
pH	3.33
Total acidity	5.1 g/l
Residual sugar	1.3 g/l
Soil Type	Tukulu
Important dates	Bottled: October 2018 Released: February 2019

