

Hidden Valley Wines



Hidden Valley SAUVIGNON BLANC 2016

Subtle tropical aromas on this classic Sauvignon blanc nose lead to a delicate palate layered with guava, a hint of lime and long lingering minerality.

Winemaking

Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity. The fruit was picked early in the morning to preserve aroma; kept cold, and pressed on arrival at the cellar. The resulting juice was treated reductively, while keeping oxygen out and preserving the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures and then kept on the lees for a further 6 weeks to enhance mouth feel.

Serving Temperature

11 - 12 °C

Food Pairing Recommendation

Ideally paired with: lightly grilled fish dishes; crisp salads; steamed crayfish or oysters.

Wine Analysis

Varietals	Sauvignon Blanc - 100%
Alcohol	13.96%
pH	3.18
Total acidity	6.1 g/l
Residual sugar	3.6 g/l
Soil Type	Oakleaf
Important dates	Bottled: June 2016 Released: November 2016

