

Hidden Valley Wines



Hidden Valley SAUVIGNON BLANC 2018

Pineapple and litchi lead this tropical Sauvignon blanc with a zesty acidity and steely minerality towards the finish. Upfront fruitiness is followed by a medium-bodied palate and lingering aftertaste.

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, kept cold and pressed on arrival at the cellar. The resulting juice was treated reductively to preserve the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures and then kept on fine lees for a further 6 weeks to enhance mouthfeel.

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	13.87%
pH	3.35
Total acidity	5.6 g/l
Residual sugar	1.5 g/l
Soil Type	Oakleaf
Important dates	Bottled: October 2018 Released: February 2019

