



Hidden Valley Wines

Hidden Valley Sauvignon blanc - Viognier 2017

This vibrant aromatic wine shows lots of peach and pineapple on the nose. The palate is medium bodied and smooth, complimented with a zesty acid on the finish. The Viognier adds weight and volume to the blend, while the Sauvignon blanc offers freshness and acidity.

Winemaking

Both the Sauvignon blanc and Viognier grapes were harvested at optimal ripeness to ensure complexity of flavour. The Viognier fruit underwent a short period of skin contact before being pressed. After cold settling, the freerun juice was fermented in a stainless steel tank, while the press fraction went into an old barrel. The wine was left on the fine lees for 6 weeks before blending. The blend was lightly fined and only filtered at bottling.

Serving Temperature

11 - 12 °C

Food Pairing Recommendation

Ideally paired with: Thai prawn curry

Wine Analysis

Varietals	Sauvignon blanc - 65%
	Viognier - 35%
Alcohol	14.02%
pH	3.32
Total acidity	5.9g/l
Residual sugar	2.4 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: September 2017
	Released: December 2018

