



Hidden Valley Wines

Hidden Valley TANNAT 2015

A dark and dense-coloured wine filled with rich aromas of blackberry, spice and dark chocolate. The palate has good depth with intense fruit following through. This wine shows remarkably soft and smooth tannins with a natural high acidity which lends itself to a long ageing potential.

Winemaking

This wine is a true expression of the Tannat grape on the farm. The grapes were handpicked, bunch- and berry-sorted and then crushed to a stainless steel fermentor. The wine was pressed just before dryness, and only after malolactic fermentation went into french oak barrels. After 18 months, our Hidden Secret 2015 blend was made, and 2 very old 300L barrels of Tannat remained. These 2 barrels were bottled a few months later to showcase the 'secret' in our Hidden Secret blend.

Serving Temperature

16-18°C

Food Pairing Recommendation

Ideally paired with game such as springbok loin; wild mushroom dishes; quail or other wild fowl.

Wine Analysis

Varietals	Tannat 100%
Alcohol	14.58%
pH	3.39
Total acidity	6.0 g/l
Residual sugar	3.1 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: May 2017 Released: October 2018

