



Hidden Valley Wines

Hidden Valley HIDDEN GEMS 2014

Cabernet Sauvignon leads this blend with its typical aromas of eucalyptus, pencil shavings, minerality and black currants. The palate is full and rounded with velvet tannins, black fruits following through with a hint of mint and a long, lingering finish.

Winemaking

The different components of this blend were sourced from our vineyards on Hidden Valley and were picked at optimum ripeness, between 25 and 26thB. The grapes were fermented in stainless steel tanks and pressed just before dryness. Malolactic fermentation finished in 225L French oak barrels and the wine was left to mature for a further 18 months before the individual components were blended and then bottled. 20% of the barrels used were new oak with the rest being a combination of 2nd and 3rd fills.

Serving Temperature

16-18 °C

Food Pairing Recommendation

Grilled or braised meat dishes; rump steak on the braai; lamb potjie or grilled vegetables.

Wine Analysis

Varietals	Cabernet Sauvignon – 60% Petit Verdot – 30% Merlot – 10%
Alcohol	14.24%
pH	3.65
Total acidity	6.0 g/l
Residual sugar	2.5
Soil Type	Tukulu
Important dates	Bottled: December 2015 Released: June 2016

