

Hidden Valley Wines



Hidden Valley Viognier 2022

Light straw colour with delicate aromas of grapefruit and lime. The palate is filled with dried apricots and subtle oak nuances. Extended lees contact delivered a smooth, textured wine while a delicate acidity gives balance and length.

Winemaking

The Viognier grapes were harvested at the end of February 2022. The grapes received 3 hours of skin contact in the press to enhance the release of aroma components. The freerun juice fermented in stainless steel tank, as well as 1 x 300L (2ND fill) and 1 x 225L (3rd fill) French oak barrel, total 25% oaking. After fermentation the wine spent 6 months maturing on the lees, lending a beautiful weight to the palate. Only a very light fining was necessary, and filtration was only done at bottling.

Serving Temperature

16-18 °C

Food Pairing Recommendation

Chicken parmesan or any strong cheese, thai dishes or medium curry

Wine Analysis

Varietals	Viognier 100%
Alcohol	14.97%
pH	3.3
Total acidity	6.41g/l
Residual sugar	1.27 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: December 2022 Released: July 2023

