

Hidden Valley Hidden Secret 2007

The wine shows a deep red colour thanks to the Tannat and Mourvedre and the nose is invitingly spicy and savoury with leathery complexity, complemented by sweet and sour cherries, mulberries and a hint of marzipan. The Shiraz adds mocha and chocolate overtones. A well structured wine with fine tannins, rich red fruit and a lingering finish.

Venison steak, beef stroganoff and sticky toffee pudding.

variety : Shiraz | 60% Shiraz Mourvedre 13% Tannat 27%

winery : Hidden Valley Wines

winemaker : Louis Nel

wine of origin : Stellenbosch

analysis : alc : 14.54% % vol rs : 1.9g/l g/l pH : 3.48 ta : 5.9g/l g/l

type : Red

pack : Bottle **closure** : Cork

about the harvest: The grapes of each variety were picked at optimum ripeness, between 25 and 26°B.

in the cellar : After a gentle crushing, fermented separately on the skins in traditional open top fermenters. The wine was pressed and racked to barrel and spent 13 months in a selection of 1st, 2nd and 3rd fill medium toast French oak.

