

## Hidden Valley Land's End Sauvignon Blanc 2010

This classic Sauvignon Blanc shows wild tropical fruit flavours that intermingle with flinty and herbaceous notes, creating a rounder, fuller mouth feel. A profile of succulent fruit and freshly picked herbs was unmistakably tempered by the cool sea breezes to form a unique combination of luscious flavours with mineral undertones. This wine shows incredible weight and length on the palate and has the potential to age well.

Serving temperature: 11° - 12° C Food recommendation: Enjoy with crayfish, oysters or sautéed asparagus spears.

**variety** : Sauvignon Blanc | 93% Sauvignon Blanc 7% Semillon

**winery** : Hidden Valley Wines

**winemaker** : Chris Kelly

**wine of origin** : Elim

**analysis** : alc : 13.85 % vol   rs : 3.1 g/l   pH : 3.25   ta : 6.1 g/l

**type** : White   **style** : Dry

**pack** : Bottle   **closure** : Cork

**ageing** : This wine shows incredible weight and length on the palate and has the potential to age well.

**in the vineyard** : Our Elim vineyard is very close to the sea, on a peninsula where the cool maritime climate and bracing sea breezes have a profound influence on the wine's flavour profile.

Soil: Estcourt.

**about the harvest**: The grapes were picked early in the morning while still cold, transported in lug boxes to our winery in Stellenbosch, and pressed immediately.

**in the cellar** : The wine was fermented at very low temperatures, for about six weeks with a neutral yeast, to highlight the natural flavours of the grapes. In addition to the Sauvignon Blanc, Semillon from the same farm is blended in to add weight to the palate and length to the finish.

