

## Hidden Valley Secret 2008

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. Serving Temperature: 16° - 18° C

**variety :** Shiraz | 65% Shiraz, 20% Tannat, 14% Mourvedre, 1% Viognier

**winery :** Hidden Valley Wines

**winemaker :** Louis Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.54 % vol    rs : 2.9 g/l    pH : 3.53    ta : 5.5 g/l

**type :** Red    **style :** Dry    **taste :** Herbaceous    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

**in the vineyard :** Soil: Oakleaf and Tukulú

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

**in the cellar :** Grapes are 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.

Bottling Date: November 2010

Release Date: January 2011

