

Hidden Valley Sauvignon Blanc 2011

This opulent Sauvignon Blanc shows delicious aromas of tropical melon, passionfruit, guava and freshly picked herbs that follow through to a smooth, mouth-filling palate. The palate is layered with sweet gooseberries, nettle and faintly mineral notes.

Crayfish, blackened Cajun fish, goats cheese and fresh oysters. Serving Temp: 11° - 12° C

variety : Sauvignon Blanc | 95.4% Sauvignon Blanc, 4.6% Viognier

winery : Hidden Valley Wines

winemaker : Louis Nel

wine of origin : Stellenbosch

analysis : alc : 14.36 % vol rs : 3.8 g/l pH : 3.43 ta : 6.3 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Soil: Oakleaf

about the harvest: Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity. The fruit was picked very early in the morning to preserve flavours, kept cold, and pressed on arrival at the winery. The resulting juice was treated reductively, keeping oxygen out and preserving the delicate flavours.

in the cellar : The wine was fermented in stainless steel tanks at low temperatures and then kept on the lees for another five months to gain more complexity.

Bottling Date: September 2011

Release Date: October 2011

