

Hidden Valley Pinotage 2011

Deep ruby in colour with a crimson hue, the wine is big and bold yet surprisingly soft on the palate. Aromatic plum, mint, chocolate and vanilla on the nose are a delightful departure from traditional Pinotage. Rich, seductive flavours of mocha and mulberry show with ripe, spicy blackberry and chocolate on the palate.

Grilled sirloin with Madagascar pepper sauce, Portuguese espetada and beef carpaccio. Serving temperature: 16° - 18° C

variety : Pinotage | 100% Pinotage

winery : Hidden Valley Wines

winemaker : Louis Nel

wine of origin : Western Cape

analysis : alc : 14.57 % vol rs : 3.8 g/l pH : 3.56 ta : 5.53 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

about the harvest: This Pinotage was picked from various top quality vineyards, at between 25° - 26° B.

in the cellar : The grapes were fermented in stainless steel tanks at temperatures of up to 28°C, and pressed just before dryness. The wine was then transferred to barrel where it underwent aging and malolactic fermentation. The wine spent 15 months in a small percentage 1st fill and also 2nd and 3rd fill French, medium toast oak barrels.

