

Hidden Valley Sauvignon Blanc 2013

Delicious tropical melon, passion fruit, litchi, guava and freshly picked herb aromas follow through to a smooth, mouth-filling palate. The palate is layered with sweet gooseberries, nettle and faintly mineral notes.

Ideally paired with: light grilled fish dishes; crisp salads; steamed crayfish or oysters. Serving Temp: 11° - 12° C

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hidden Valley Wines

winemaker : Louis Nel

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 2.98 ta : 7.04 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity.

Soil: Oakleaf

about the harvest: The fruit was picked early in the morning to preserve flavours, kept cold, and pressed on arrival at the winery.

in the cellar : The resulting juice was treated reductively, keeping oxygen out and preserving the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures and then kept on the lees for another three months to enhance mouthfeel.

Bottling: June 2013

Released: August 2013

