

## Hidden Valley Hidden Gems 2012

Cabernet Sauvignon leads this rounded blend with pleasing aromas of cassis, blueberry, eucalyptus and an underlying minerality. The wine is full bodied, deep crimson, showing a harmonious balance between supple tannins and a fruit driven palate. A multi-layered offering of ripe plums, blackberries and dried herbs. Nuances of undergrowth and pencil shavings add complexity. The wine finishes with a smooth and lingering finish.

Meat dishes grilled or braised; rump steak on the braai; lamb potjie or grilled vegetables. Serve between 16° - 18° C.

**variety :** Cabernet Sauvignon | 55% Cabernet Sauvignon, 40% Petit Verdot, 5% Merlot

**winery :** Hidden Valley Wines

**winemaker :** Louis Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.50 % vol rs : 2.0 g/l pH : 3.52 ta : 5.7 g/l

**type :** Red **taste :** Herbaceous

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

**in the vineyard :** The different components of this blend were sourced from our vineyards on Hidden Valley.

**about the harvest:** Grapes were picked at optimum physiological ripeness, between 25° - 26° B.

**in the cellar :** The grapes were fermented in traditional open top stainless steel tanks and pressed just before dryness. Malolactic fermentation finished in barrel and the wine was left to mature a further 18 months in 1st 2nd and 3rd fill, medium toast French oak barrels. The individual varieties were then blended to compliment one another.

